

Chickpeas and Carrot Salad

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A tangy chickpea and carrot salad that is bursting with savory flavors. Crisp vegetables and tangy balsamic vinegar are marinated for a delightfully savory dish, and topped with yogurt for a Mediterranean-inspired salad that will be an instant favorite.

Ingredients:

2 c. cooked chickpeas, rinsed and drained
2 c. carrots, grated
2 Tbsp balsamic vinegar
1 1/2 Tbsp fresh dill, minced
1 Tbsp olive oil
1 Tbsp sugar
1/2 tsp cumin
1/4 c. plain yogurt

Directions:

1. In large glass bowl combine chickpeas, carrots, balsamic vinegar, dill, olive oil, sugar, and cumin.
2. Toss to combine evenly and allow to marinate several hours at room temperature.
3. Serve, topped with yogurt.

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