AVOCADO & CHICKPEA SALAD

By: Simply Creative Chef Rob Scott

**Ingredients:** Yields 4 servings

For the Salad:

2 cups canned chickpeas, drained and rinsed

1 avocado, peeled, pitted, and diced

1 cup cherry tomatoes, halved

1 cup cucumbers, quartered and sliced

¼ cup onion, finely diced

½ cup crumbled feta cheese

¼ cup chives, thinly sliced

Additional chives and feta for garnish, optional

For the dressing:

¼ cup olive oil

1 teaspoon Dijon mustard

2 tablespoons red wine vinegar

1 tablespoon lemon juice

¼ teaspoon garlic powder

¼ teaspoon onion powder

½ teaspoon dried oregano

Salt and pepper to taste

**Directions:**

* Place the chickpeas, avocado, tomatoes, cucumber, red onion, feta cheese, and chives in a large bowl
* For the dressing: combine all of the ingredients in a jar and shake vigorously to combine – you can store this in the refrigerator for up to one week
* Pour the dressing over the vegetables and toss gently to coat
* Garnish with additional feta and chives, if desired and then serve