

Arugula and Chickpea Salad with a Sun Dried Tomato Dressing



Serves 4 (Easy) 15 minutes

Ingredients

Chickpeas 1/2 cup, boiled and drained (you can also use the canned variant)

Arugula 1 bunch, washed and dried

Olives 2 tbsp, sliced (adjust according to taste)

Feta 3/4 cup, crumbled

Baby radish 1, thinly sliced

The Dressing

Extra- virgin olive oil 1/2 cup

Balsamic vinegar 3 tablespoons

Krishi Star sun-dried tomatoes 1/2 cup, chopped

Garlic 1 clove, minced

Chilli flakes 1/2 tsp

Fresh basil 1/4 cup, finely chopped

Salt 1/2 tsp + more to taste

Method

For the dressing, whisk together the oil and vinegar in small bowl till it emulsifies and comes together. Mix in all the other ingredients and season to taste. Let the dressing rest for 10-15 minutes so that the tomatoes macerate in the oil. Give it a good whisk just before pouring it over the salad.

In a large mixing bowl, toss in the chickpeas, greens and olives. Pour over most of the dressing and mix well. Transfer to a serving dish, top with the crumbled feta, radish and the left over dressing. Serve immediately.