

Asparagus & Snap Pea Salad

INGREDIENTS

- 1 pepper, chopped
- 1C snap peas, blanched
- 1C tomatoes, sliced
- 1/3C red onion, sliced
- 1C artichoke hearts, chopped
- 1 avocado, chopped
- 1/3C olives, chopped (I used Kalamata and green olives)
- 3TBS olive oil
- 1tsp oregano
- 1 lemon, juice
- 1/4tsp pepper
- 1/4tsp sea salt
- 1C Chili Roasted Chickpeas
- Feta to taste

1. Prepare my Chili Roasted Chickpeas and set aside.
2. Blanch asparagus and peas by bringing a large pot of water to a boil. Add veggies for 60 seconds then immediately remove from heat, strain, and place under cold running water or in a large bowl filled with ice water.
3. In a large mixing bowl, combine veggies, oil, spices, and lemon juice and toss until well coated.
4. Fold in the chickpeas and top with feta cheese to taste.