

Lemon Maple Chickpea Salad

8 ingredients · 15 minutes · 3 servings



Directions

1. In a large mixing bowl, whisk the lemon juice, maple syrup, mustard and salt together.
2. Add the bell pepper, zucchini, red onion and chickpeas to the mixing bowl with the dressing. Fold everything together. Season with additional salt or lemon juice, if needed.
3. Divide between plates and enjoy! For best flavor, serve chilled.

Notes

Leftovers

Refrigerate in an airtight container for up to three days.

More Flavor

Add in baby arugula, chopped basil or parsley, fresh ground pepper or dried dill.

Serve it With

Enjoy alone or serve over leafy greens like baby spinach, mixed greens or romaine lettuce.

Ingredients

- 3 tbsps** Lemon Juice
- 2 tbsps** Maple Syrup
- 1 tbsps** Dijon Mustard
- 1/2 tsp** Sea Salt
- 1** Red Bell Pepper (chopped)
- 1** Zucchini (small, chopped)
- 1/4 cup** Red Onion (finely chopped)
- 2 cups** Chickpeas (cooked)