**Mediterranean-style Green Salad**

\*1 (15 ounce) can chickpeas, rinsed

\*1/2 cup sliced kalamata olives

\*1/2 cup fresh parsley, chopped

\*3 cups romaine lettuce or other lettuce of choice, cut into ½ pieces

\*4 ounces crumbled feta cheese (about 1 cup)

\*French fried onions, optional topping

\*1 medium cucumber, halved lengthwise, seeded and cut into bite-sized pieces

\*1 pint cherry or grape tomatoes, cut into halves or quartered

\*1 teaspoon salt

\*3 tablespoons each red wine vinegar and extra virgin olive oil

\*1/2 teaspoon ground pepper

\*1 medium garlic clove, minced (around 1 teaspoon)

1. Combine cucumbers, tomatoes and salt in a colander over a bowl and let sit for 15 minutes to remove some of the moisture.

2. In a large bowl, whisk together the red wine vinegar, olive oil, garlic and pepper.

3. Continue to prep your other ingredients. Add the cucumbers, tomato, chickpeas, olives and parsley to the vinaigrette. Right before serving, toss in the lettuce and feta cheese.

4. Top with French fried onions, if desired before serving.

Serves 6 – 8 Adapted from America’s Test Kitchen margie\_mansure@ncsu.edu

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