



## Balsamic, Chickpea & Feta Salad

with croutons & sun-dried tomatoes

**Hands-on Time:** 10 minutes

**Overall Time:** 10 minutes

**Lunch:** Serves 1 & 2

**Chef:** Suné van Zyl

### Nutritional Info

	Per 100g	Per Portion
Energy	647kJ	2588.5kJ
Energy	154.8kcal	619.1kcal
Protein	6.5g	26.2g
Carbs	18.5g	74g
of which sugars	6.2g	24.9g
Fibre	3.4g	13.6g
Fat	5.9g	23.7g
of which saturated	2.2g	8.7g
Sodium	200.5mg	802.3mg

**Allergens:** Sulphites, Gluten, Wheat, Cow's Milk, Allium

**Spice Level:** None

Eat Within 3 Days



## Ingredients & Prep Actions:

Serves 1 [Serves 2]

120g	240g	Chickpeas <i>drain &amp; rinse</i>
100g	200g	Cucumber <i>rinse &amp; roughly dice</i>
40g	80g	Danish-style Feta <i>drain &amp; crumble</i>
30g	60g	Sun-dried Tomatoes
20g	40g	Salad Leaves <i>rinse &amp; roughly shred</i>
45ml	90ml	Salad Dressing <i>(20ml [40ml] Lemon Juice, 5ml [10ml] Dijon Mustard, 10ml [20ml] Balsamic Vinegar &amp; 10ml [20ml] Honey)</i>
30g	60g	Croutons
10g	20g	Pumpkin Seeds

**1. FRESH, TANGY & CREAMY** In a bowl, toss together the chickpeas, the cucumber, the feta, the sun-dried tomatoes and the salad leaves.

**2. DRESSED TO IMPRESS** Drizzle over the salad dressing and season (to taste). Scatter over the croutons and the pumpkin seeds. Enjoy, Chef!

## From Your Kitchen

Seasoning (Salt & Pepper)

Water