



UCCOOK

Balsamic Chickpea, Cucumber & Feta Salad

with croutons

Take a break from your busy day with a nutritious lunch that's both colourful and refreshing. Featuring creamy crumbly feta, slices of tangy sun-dried tomato, fresh greens, nutty chickpeas, crunchy croutons and a sweet-sharp-savoury balsamic vinegar, Dijon mustard, lemon juice & honey salad dressing.

Hands-on Time: 10 minutes

Overall Time: 10 minutes

Serves: 4 People

Chef: Suné van Zyl

***New Lunch**

Loved the dish? Let us know. Join the UCCOOK community. Share your creations + tag us @ucooksa #lovingucook

Ingredients & Prep

480g	Chickpeas <i>drain & rinse</i>
400g	Cucumber <i>rinse & roughly dice</i>
160g	Danish-style Feta <i>drain & crumble</i>
120g	Sun-dried Tomatoes
80g	Green Leaves <i>rinse & roughly shred</i>
180ml	Salad Dressing <i>(80ml Lemon Juice, 20ml Dijon Mustard, 40ml Balsamic Vinegar & 40ml Honey)</i>
120g	Croutons
40g	Pumpkin Seeds

From Your Kitchen

Salt & Pepper
Water

1. FRESH, TANGY & CREAMY In a bowl, toss together the drained chickpeas, the diced cucumber, the crumbled feta, the sliced sun-dried tomatoes and the shredded green leaves.

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

Nutritional Information

Per 100g

Energy	688kJ
Energy	164kcal
Protein	6.6g
Carbs	19g
of which sugars	6.2g
Fibre	3.4g
Fat	5.9g
of which saturated	2.2g
Sodium	201.6mg

Allergens

Gluten, Allium, Wheat, Sulphites, Cow's Milk

Eat
Within
4 Days