

TRI-COLOR CHICKPEA SALAD

(inspired by several sources)

1 cup halved grape tomatoes

1 large zucchini, cut in small dice

1 can chickpeas, drained and rinsed (15 oz)

¼ cup olive oil

2 tablespoons Calamansi vinegar (or apple cider vinegar with squirt of lemon juice)

salt and pepper to taste

crumbled feta cheese to taste

Whisk the olive oil with vinegar in a small bowl, set aside.

Add tomatoes, zucchini and chickpeas to a large bowl. Season with salt and pepper. Drizzle the mixture of olive oil/vinegar and mix well. Keep in the fridge for 15 minutes, then add the crumbled feta and serve. Adjust seasoning if needed.