

# ROASTED CHICKPEA SALAD

**HIGH FIBER SATISFYING SIDE DISH**

## INGREDIENTS

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### CHICKPEAS

- 2 cans low sodium chickpeas, rinsed and drained
- 1 tablespoon olive oil
- 1 teaspoon paprika
- 1 teaspoon cumin
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder

### SALAD

- 3 tablespoons olive oil
- Juice of 1 lime
- 1/2 teaspoon black pepper
- 1/2 bunch cilantro, roughly chopped
- 1 avocado, diced
- 1 bell pepper, diced
- 1/2 red onion, diced

## INSTRUCTIONS

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- Preheat oven to 400F
- Combine drained chickpeas, olive oil, and spices in a large bowl and stir well to combine
- Roast chickpeas for 20 minutes, shaking the pan halfway through cooking
- While the chickpeas cook, make the dressing by whisking together the olive oil, lime juice, pepper, and cilantro
- When the chickpeas are cooked, combine with the avocado, pepper, and onion then top with dressing



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**6 SERVINGS**



**30 MIN**