



# Mediterranean Chickpea Pasta Salad

## The Ingredients

### For the Salad

- 12 ounces pasta of choice
- 1 15-ounce can chickpeas, drained and rinsed
- 1 cup pepperoncini, sliced
- 1 pint grape tomatoes, halved
- 1 cup cucumber, diced
- ¼ cup red onion, diced
- ¼ cup fresh parsley

### For the Dressing

- ⅓ cup olive oil
- 3 tbsp red wine vinegar
- 1 ½ tsp dijon mustard
- Juice from 1 lemon
- 2 tsp garlic, minced
- ¾ tsp dried oregano
- ½ tsp salt or more, to taste
- ½ tsp black pepper

## Directions

- Bring a large pot of salted water to a boil and cook pasta according to package instructions. Drain and set aside.
- Meanwhile, in a jar or small bowl, whisk together ingredients for the dressing and set aside.
- Prep the veggies and add to a large bowl along with the chickpeas and pasta. Toss to combine.
- Add in the dressing and mix until combined.
- Garnish with fresh herbs, if desired, and serve.

[REFERENCE: EAT WITH CLARITY](#)