

Chef Chino's Toasted Chickpea

& Apricot Salad

Makes about 6 servings



Ingredients:

4 cups	Chickpeas, drained, rinsed and dried	
4-6 cups	Apricots, pitted and sliced	2 tablespoons Orange juice
4 cups	Arugula (most lettuce types will work)	2 teaspoons Orange zest
¾ cup	Red onion, julienned	2 tablespoons White wine vinegar
2 teaspoons	Ground cumin	½ teaspoon Kosher salt
1 teaspoon	Ground coriander	½ teaspoon Black pepper
½ cup	Olive oil, divided in two	Feta cheese (optional garnish)

Directions:

1. Preheat oven to 450
2. Combine chickpeas, cumin, coriander and 3 tablespoons of olive oil, coat chickpeas well and roast for 20 minutes, put aside for later
3. For the dressing, combine the remaining olive oil, orange juice and zest, vinegar, salt and pepper in a large bowl and whisk well
4. Add onions and apricots to the dressing and gently coat them
5. Add toasted chickpeas and arugula (or lettuce of choice) and toss together
6. Serve topped with feta cheese