Mediterranean Garbanzo Bean Salad

Serves 6-8

2 15 oz. cans of garbanzo beans, drained and rinsed well

1/2 purple onion, finely diced

4 Tbsp. red wine vinegar

1/2 tsp. sea salt

1/2 tsp. ground black pepper

1/2 tsp. ground turmeric

1 Tbsp. chili powder

1 tsp. smoked paprika

1 6 oz. can of black olives, drained and roughly chopped

1 cup diced tomatoes

1/8 cup fresh chopped mint

In a mixing bowl, combine the onion, vinegar, salt, pepper, turmeric, chili powder, and paprika. Stir well. Add in the beans, olives, tomatoes, and mint. Taste. You may want to add more salt and pepper or even a dash of cayenne if you like it spicy. Chill.

*Note: If you are making this dish ahead of time. Add the mint right before you are going to serve it. It can become bitter if left in overnight.

*Note: Yes, you can use dried beans in this recipe. Just hydrate, cook, drain, and chill before using.

From the kitchen of LeslieDurso.com