

## QUINOA SALAD W/ CHICKPEAS



### For the Salad:

1¾	Cups	Water
1	Cup	Quinoa
1	Pint	Cherry Tomatoes, halved (about 1½ cups)
1	Small	Green Pepper, diced small
1	Small	Yellow Pepper, diced small
1	15 oz can	Chickpeas, drained and rinsed
¼	Cup	Fresh Chives, chopped
¼	Cup	Fresh Parsley, chopped

### For the Dressing:

2	Medium	Limes, juiced (about ¼ cup)
½	Cup	Olive Oil
6	Cloves	Black Garlic
2	Tablespoons	Agave or Honey
½	Teaspoon	Ground Sumac
1	Teaspoon	Salt

### Directions:

1. Rinse quinoa thoroughly. Bring water and quinoa to a boil in a saucepan. Reduce heat to medium-low, cover and simmer until the water has been absorbed – about 14 to 16 minutes. Set aside to cool.
2. Place lime juice, olive oil, black garlic, ground sumac, salt and agave in a food processor or blender. Process until garlic is smooth and oil/vinegar are emulsified.
3. Combine quinoa, tomatoes, green pepper, chickpeas, chives and parsley in a large bowl. Pour dressing over quinoa mixture and toss to thoroughly coat. Season with additional salt and pepper, if desired.
4. Serve immediately or chill in refrigerator until ready to serve.