

# CHICKPEA PASTA SALAD

**SERVES**

6

**PREP & COOK  
TIME**

20 min.

**DIFFICULTY**



## INGREDIENTS

- 3 cups whole wheat pasta
- 2 heaping cups cherry tomatoes, halved
- 1 1/2 cups cooked chickpeas, drained and rinsed
- 2 cups arugula
- 1 cup feta cheese crumbles
- 1 cup chopped basil leaves
- 1/4 cup extra-virgin olive oil
- 2 tbsp. lemon juice
- 3 garlic cloves, minced
- 1/4 tsp. red pepper flakes
- 3/4 tsp. sea salt

## INSTRUCTIONS

1. Cook pasta according to the instructions on the box. Drain and set aside.
2. In a small bowl, whisk together the olive oil, lemon juice, garlic, red pepper flakes and salt.
3. Add cherry tomatoes, chickpeas, basil and arugula to the pasta. Drizzle the dressing over the pasta salad and mix well.
4. Top with feta cheese and serve!

## HEALTHY TIP

**Let your pasta cool completely before adding veggies to ensure an extra crunch!**