

# **Karen's Mediterranean Chopped Salad**

from Cook's Illustrated

*Serves 4 as a light entrée or 6 as a side dish.*

## **Ingredients**

- 1 medium cucumber, peeled, halved lengthwise, seeded and cut into 1/2" dice (about 1-1/4 cups)
- 1 pint grape tomatoes, quartered (about 1-1/2 cups)
- 3 tablespoons extra virgin olive oil
- 3 tablespoons red wine vinegar
- 1 medium garlic clove, minced (about 1 teaspoon)
- (1) 14-oz. can chickpeas, rinsed and drained
- 1/2 cup chopped, pitted kalamata olives
- 1/2 small minced red onion (about 1/4 cup)
- 1/2 cup roughly chopped fresh parsley
- 1 romaine heart, cut into 1/2" pieces (about 3 cups)
- 4 oz. feta cheese, crumbled (about 1 cup)
- ground black pepper

## **Instructions**

Combine cucumber, tomatoes, and 1 teaspoon salt in colander. Set over bowl and let stand 15 minutes.

Whisk oil, vinegar, and garlic together in large bowl. Add drained cucumber and tomatoes, chickpeas, olives, onion, and parsley. Toss and let stand at room temperature to blend flavors about 5 minutes.

Add romaine and feta cheese. Toss to combine. Season with salt and pepper and serve.