



Complexity level: Easy

Calories level: Low-calories level

Price estimation: Less than 5 \$

Ingredients

30 oz
chickpeas (already cooked can)
1/2
green bell pepper
15
cherry tomatoes
1/2
green onion (spring onion)
7 oz
fresh cheese (Spanish queso fresco)
2
eggs (hard-boiled)
1 bn
fresh parsley
1/2 t
salt
1/2 t
oregano
1/4 t
ground black pepper
4 T
extra virgin olive oil

Instructions

1. Rinse and drain chickpeas.
2. Place them into a salad bowl.

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3. Wash, clean and chop green bell pepper and add to the bowl.
 4. Wash Cherry tomatoes and cut in half. Add to the bowl.
 5. Peel and julienne the green onion/spring onion and add it to the bowl.
 6. Dice fresh cheese and add it to the salad bowl.
 7. Peel and chop the hard-boiled eggs. Add to the bowl.
 8. Wash and chop fresh parsley.
 9. Add fresh parsley and sprinkle with salt, fresh ground black pepper and oregano.
 10. Add 4 tablespoons of extra virgin olive oil and stir the salad.
 11. Serve cold and enjoy your Spanish chickpea salad recipe! See more [salad recipes](#) [1] and [Spanish Tapas recipes](#) [2].

Source URL: <https://thespanishcuisine.com/recipes/Spanish-chickpea-salad-recipe>

Links

[1] <https://thespanishcuisine.com/recipes/salads>

[2] <https://thespanishcuisine.com/recipes/Spanish-Tapas>