

Marinated Garbanzo Bean Salad

- 1 can garbanzo beans, drained
- 1-2 c. diced cucumber
- 1 ½ c. diced tomatoes
- 2 Tbsp. Balsamic Vinegar
- 3 T. extra virgin olive oil
- Garlic powder, to taste
- ½ c. chopped basil or oregano
- Salt, to taste
- Pepper, to taste
- ½ c. crumbled Feta



Place garbanzo beans in a colander and rinse well. Make sure they are as dry as possible. Mix the balsamic vinegar, olive oil, and garlic powder together. Place the garbanzo beans in a ziplock bag, and pour the dressing over. Let the beans marinate for several hours.

To prepare your salad, drain the beans in a colander, reserving the dressing. At this point, check your dressing and see if you need to add anymore of the ingredients. Add your diced tomatoes, diced cucumbers, and your herbs. Toss all of the ingredients together with the reserved dressing. Season with salt and pepper to taste. Top with crumbled Feta and enjoy!