

## CHICK PEA AND CHERRY TOMATO SALAD

### Ingredients:

	FOR THE SALAD:
2 tablespoons	olive oil
1 (15-ounce) can	garbanzo beans, drained and rinsed
2 teaspoons	ground cumin
2 pints	cherry tomatoes, halved
1/4 cup	chopped fresh flat-leaf parsley leaves
	FOR THE VINAIGRETTE:
2 tablespoons	olive oil
1 tablespoon	sherry vinegar
1 teaspoon	minced shallot
	kosher salt
	freshly ground black pepper



### Directions:

For the salad: Heat the oil in a large skillet over medium-high heat until shimmering. Add the beans and spread out into a single layer. Cook without stirring until lightly browned on the bottom, 3 to 4 minutes. Stir, add a big pinch of salt, and spread the beans out again. Cook for another 2 minutes, then stir and spread out again as needed, until golden-brown and blistered on all sides. From start to finish, this will take about 6 to 7 minutes total.

Remove from the heat, add the cumin, and toss to coat. While the chickpeas are cooking, make the vinaigrette.

For the vinaigrette: Whisk the oil, vinegar, shallot, a pinch of salt, and a few grinds of black pepper together in a large bowl.

Add the chickpeas, tomatoes, and parsley to the vinaigrette. Toss everything to combine. Taste and adjust seasoning, adding more salt and pepper as needed.

Storage: Leftovers can be stored in an airtight container in the refrigerator for up to 3 days.

Source: [thekitchn.com](http://thekitchn.com)