

A Sutherland Belle

Lemon Herb Couscous Chickpea Salad

INGREDIENTS

- 2 (15-ounce cans) chickpeas, drained and rinsed
- 1 (5-ounce) box [365 Whole Foods Market Pearled Lemon & Herb Couscous](#)
- 1 cup coarsely chopped parsley leaves and stems
- 6 ounces Feta, coarsely chopped or crumbled (optional)
- 1/4 cup extra-virgin olive oil
- 1 lemon juiced, or more to taste
- 4 garlic cloves, finely minced
- Kosher salt and cracked black pepper

INSTRUCTIONS

1. Cook couscous according to package directions. Let cool to room temperature.
2. Add couscous and remaining ingredients except feta if using. Season heavily with fresh cracked pepper and stir. Let sit for 10 minutes or up to 2 hours at room temperature.
3. Before serving, add feta, and more lemon juice until it tastes bright. This salad can be kept in the refrigerator for up to 4 days. Bring to room temperature before serving.