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# **Chickpea and Veggie Salad** · ·

A delicious and healthy vegetarian salad made with chickpeas and fresh vegetables. This salad is packed with nutrients and is perfect for a light lunch or dinner. It can be enjoyed on its own or as a side dish.

| Recipe Type: Vegetarian | Prep Time: 15 mins    |
|-------------------------|-----------------------|
| Cook Time: N/A          | Total Time: 15 mins   |
| Recipe Yield: 500 grams | Number of Servings: 4 |
| Serving Size: 125 g     |                       |
|                         |                       |

## Ingredients

| 400 g | Chickpeas   |
|-------|-------------|
| 150 g | cucumber    |
| 150 g | Tomato      |
| 50 g  | red onion   |
| 100 g | bell pepper |

| 100 g | feta cheese  |
|-------|--------------|
| 50 g  | Black Olives |
| 30 g  | olive oil    |
| 30 g  | lemon juice  |
| 5 g   | salt         |
| 2 g   | black pepper |

### Directions

#### Step 1

Rinse and drain the chickpeas.

Prep Time: 2 mins

Cook Time: 0 mins

#### Step 2

Cutting

Chop the cucumber, tomato, red onion, and bell pepper into small pieces.

Prep Time: 5 mins

Cook Time: 0 mins

#### Step 3

Mixing

In a large bowl, combine the chickpeas, chopped vegetables, feta cheese, and black olives.

Prep Time: 2 mins

Cook Time: 0 mins

#### Step 4

#### Mixing

In a small bowl, whisk together the olive oil, lemon juice, salt, and black pepper to make the dressing.

Prep Time: 3 mins

Cook Time: 0 mins

#### Step 5

Mixing

Pour the dressing over the salad and toss to coat evenly.

Prep Time: 2 mins

Cook Time: 0 mins

#### Step 6

Serving

Serve the salad chilled and enjoy!

Prep Time: 1 mins

Cook Time: 0 mins

## **Nutrition Facts**

Calories: 180 kcal

Fat: 8g

Protein: 8g

Carbohydrates: 20 g

### **Nutrition Facts**

#### **Proteins**

| Nutrient | Value | % Daily<br>Intake<br>(Males) | % Daily<br>Intake<br>(Females) |  |
|----------|-------|------------------------------|--------------------------------|--|
| Protein  | 8 g   | 47.06%                       | 47.06%                         |  |

#### Carbohydrates

| Nutrient      | Value | % Daily<br>Intake<br>(Males) | % Daily<br>Intake<br>(Females) |  |
|---------------|-------|------------------------------|--------------------------------|--|
| Carbohydrates | 20 g  | 36.36%                       | 40%                            |  |
| Fibers        | 6 g   | 15.79%                       | 24%                            |  |

| Nutrient | Value | % Daily<br>Intake<br>(Males) | % Daily<br>Intake<br>(Females) |  |
|----------|-------|------------------------------|--------------------------------|--|
| Sugars   | 4 g   | N/A                          | N/A                            |  |
| Lactose  | 0 g   | N/A                          | N/A                            |  |

#### Fats

| Nutrient            | Value | % Daily<br>Intake<br>(Males) | % Daily<br>Intake<br>(Females) |  |
|---------------------|-------|------------------------------|--------------------------------|--|
| Monounsaturated Fat | 5 g   | N/A                          | N/A                            |  |
| Saturated Fat       | 2 g   | 9.09%                        | 11.76%                         |  |
| Fat                 | 8 g   | 28.57%                       | 32%                            |  |
| Cholesterol         | 10 mg | N/A                          | N/A                            |  |

#### Vitamins

| Nutrient    | Value | % Daily<br>Intake<br>(Males) | % Daily<br>Intake<br>(Females) |
|-------------|-------|------------------------------|--------------------------------|
| Vitamin A   | 10 iu | 1.11%                        | 1.43%                          |
| Vitamin C   | 30 mg | 33.33%                       | 40%                            |
| Vitamin B6  | 10 mg | 769.23%                      | 769.23%                        |
| Vitamin B12 | 0 mcg | 0%                           | 0%                             |
| Vitamin E   | 6 mg  | 40%                          | 40%                            |
| Vitamin D   | 0 mcg | 0%                           | 0%                             |

#### Minerals

| Nutrient  | Value  | % Daily<br>Intake<br>(Males) | % Daily<br>Intake<br>(Females) |
|-----------|--------|------------------------------|--------------------------------|
| Sodium    | 300 mg | 13.04%                       | 13.04%                         |
| Calcium   | 10 mg  | 1%                           | 1%                             |
| Iron      | 15 mg  | 187.5%                       | 83.33%                         |
| Potassium | 400 mg | 11.76%                       | 15.38%                         |
| Zinc      | 8 mg   | 72.73%                       | 100%                           |
| Selenium  | 10 mcg | 18.18%                       | 18.18%                         |

## **Recipe Attributes**

| Second   | 4   |
|----------|-----|
| Seasonal | IUV |
|          |     |

Summer Fall

#### Events

Game Day

#### Course

Salads Sauces & Dressings

#### Demographics

Pregnancy Safe Heart Healthy

#### Diet

| Mediterranean [                      | lediterranean Diet Vegetarian D |                            | Diet                      | Vegan Diet |                 | Pe                   | scatarian Diet |
|--------------------------------------|---------------------------------|----------------------------|---------------------------|------------|-----------------|----------------------|----------------|
| Ovo-Vegetarian Diet Lacto-Vegetarian |                                 | n Diet                     | Lacto-Ovo Vegetarian Diet |            | vegetarian Diet |                      |                |
| Fruitarian Diet                      | Glut                            | uten-Free Diet Nutrient Ti |                           | iming D    | liet            | The Mayo Clinic Diet |                |
| The F-Plan Diet                      | The                             | Air Diet                   |                           |            |                 |                      |                |

### Meal Type

Lunch Snack

#### Difficulty Level

Medium

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