

CHICKPEA SALAD WITH LEMON, PARMESAN, AND FRESH HERBS

(from *Bon Appetit*, April 2011)

1 15- to 15 1/2-ounce can chickpeas (garbanzo beans), rinsed, drained
2 tablespoons chopped fresh basil
2 tablespoons chopped fresh Italian parsley
2 tablespoons fresh lemon juice
4 teaspoons extra-virgin olive oil
1 small garlic clove, pressed
1/3 cup (packed) freshly grated Parmesan cheese
Coarse kosher salt and fresh ground pepper

Combine rinsed and drained chickpeas, chopped fresh basil, chopped Italian parsley, fresh lemon juice, extra-virgin olive oil, and pressed garlic clove in medium bowl. Add grated Parmesan cheese and toss gently to blend all ingredients thoroughly. Season chickpea salad to taste with coarse kosher salt and freshly ground black pepper.

DO AHEAD Chickpea salad can be made 4 hours ahead. Cover and refrigerate. Serve salad chilled or at room temperature.