



EASY VEGAN MEXICAN CHICKPEA SALAD

This salad can't get any easier, and it's got a nice fresh taste that is perfect year-round.

- **Author:** Angela @ Vegangela.com
- **Prep Time:** 15 mins
- **Total Time:** 15 mins
- **Yield:** 4

INGREDIENTS

- 2 tbsp vegetable or olive oil
- 1 tbsp lime or lemon juice
- 1 tsp cumin
- 1/4 tsp chili powder
- 1/4 tsp salt
- 19oz can chickpeas, rinsed and drained
- 1 large tomato, diced
- 3 whole green onions, sliced OR 1/3 cup diced red onion
- 1/4 cup finely chopped cilantro (fresh coriander)
- 1 avocado, diced (optional)

INSTRUCTIONS

1. In a bowl, whisk the oil, lemon juice, cumin, chili powder, and salt.
2. Add chickpeas, tomatoes, onions, cilantro, and toss until combined.
3. If using avocado, add just before serving. Can be refrigerated for up to 2 days.