



ROASTED CHICKPEA CAPRESE SALAD

INGREDIENTS

ITEM	QUANTITY
Chickpeas, rinsed and dried	½ Cup
Cherry Tomatoes, halved	½ Cup
Mozzarella Pearls	¼ Cup
Fresh Basil	
Olive Oil	
Balsamic Glaze	
Salt and Pepper	

SERVING SIZE

1

PREPARATION

- Preheat oven to 400°F and line a baking sheet.
- Pat chickpeas completely dry to ensure crisping.
- Toss chickpeas with olive oil, salt, and pepper.
- Roast for 20-25 minutes until golden and crispy.
- Let chickpeas cool slightly so they stay crunchy.
- In a bowl, combine roasted chickpeas, tomatoes, mozzarella, and basil.
- Drizzle with balsamic glaze and gently toss before serving.