

## WARM CHICKPEA SALAD WITH RED PEPPER DRESSING



MINUTES TO PREPARE  
10



MINUTES TO COOK  
30



SERVES  
2 as a main or  
4 as a side



### INGREDIENTS

**1 x 400g tin of chickpeas**  
**1 teaspoon bouillon**  
**2 small courgettes or 1 large courgette**, cut into large chunks  
**1 aubergine**, cut into chunks  
**1 onion (red or white)**, peeled and cut into eighths  
**1 large handful of oregano**  
**12 cherry tomatoes**, cut into quarters  
**1 red pepper**, halved  
**4 cloves of garlic**, peeled  
**12 basil leaves**  
**5 tablespoons rapeseed oil**  
**2 tablespoons cider vinegar**  
**Maldon sea salt**  
**Freshly ground black pepper**

### LET'S GET COOKING

- 1 Preheat the oven to 180/350/gas 4.
- 2 Place the courgette, aubergine, onions and red pepper halves in a roasting tray. Drizzle with 2 tablespoons of the rapeseed oil. Sprinkle over the chopped oregano and season with salt and pepper. Place 2 cloves of garlic and a half a teaspoon of cider vinegar in each of the red pepper halves.
- 3 Put in the oven and roast for 30 minutes.
- 4 Meanwhile, prepare the chickpeas. Pour the chickpeas into a sieve and drain. Place them in a small saucepan and cover with water. Add a teaspoon of vegetable bouillon and bring to the boil. Simmer for 5 minutes. Drain and leave to the side.
- 5 When the roasted vegetables are cooked, add them to the chickpeas and stir in the chopped raw tomatoes.
- 6 Place the red peppers and cooked garlic in a food processor with the basil leaves, remaining 3 tablespoons of rapeseed oil and tablespoon of vinegar. Blitz, stir through the chickpea salad and serve warm.

*"Do you want to eat a warm healthful salad that will leave you full and energised? Here she is! Lovely Mediterranean vegetables combined with a delicious roasted red pepper and basil dressing. It'll have you coming back for more!"*

*Try adding slices of fresh red chilli for a kick at the end or serve with crumbled feta for added creaminess"*