

Chickpea Salad & Mexican Street Corn

Mediterranean Chickpea Salad

Ingredients:

For the salad:

3 cups chickpeas, drained and rinsed
2 cups halved cherry tomatoes
1 English cucumber, chopped
1 bell pepper, chopped
1 small red onion, finely chopped
¼ cup chopped fresh parsley
½ cup sliced Kalamata olives
1 cup crumbled feta

For the dressing:

1/3 cup extra virgin olive oil
1/3 cup lemon juice
1 teaspoon dried oregano
1/2 teaspoon coarse salt
1/4 teaspoon black pepper

Instructions:

1. Combine salad ingredients in a large bowl.
2. In a small bowl, whisk together dressing ingredients.
3. Add dressing to salad, stirring to coat evenly, about 10 minutes before serving.

Recipe from <https://www.simplywhisked.com/mediterranean-chickpea-salad/>.

Mexican Street Corn

Ingredients:

4 ears of corn
3 tablespoons mayonnaise
2 tablespoons Greek yogurt
1 tablespoon lime juice
1/4 teaspoon garlic powder
1/8 teaspoon chili powder + a little extra for sprinkling on the finished corn
Small block of Cotija cheese
Cilantro, chopped

Instructions:

1. Preheat grill & make sauce by stirring together mayonnaise, Greek yogurt, lime juice, garlic powder, and ¼ tsp chili powder.
2. Brush olive oil on each ear of corn and sprinkle with salt and pepper. Grill corn on each side until many of the kernels have turned brown (turn it often).
3. When the corn is done, spread sauce all over, crumble Cotija cheese over the corn, and sprinkle cilantro and more chili powder.

Recipe adapted from <https://www.thegarlicdiaries.com/grilled-mexican-street-corn/#tasty-recipes-6231>.