

# Olive Bread Salad with Spicy Chickpeas

Tarla Fallgatter cooking class, 2018



## Servings: 6

1. **CHICKPEAS:** Cook chickpeas (drained, rinsed and blotted with paper towels) with garlic and pepper flakes in oil in a large skillet over medium-high heat until garlic is golden brown and chickpeas begin to blister, 6-8 minutes; season with salt and pepper.
2. **VINAIGRETTE:** Combine ingredients in a lidded jar and shake. Set aside. Shake well before using.
3. **SALAD:** Preheat oven to 400°F. Toss bread with spice rub of your choice, salt, pepper and oil. Spread out on a large baking sheet and bake/toast, tossing once or twice, until crisp on the outside edges, but still chewy in the center, about 8-10 minutes. Let cool.
4. Place all the salad ingredients in a large serving bowl and toss with vinaigrette to coat. Add chickpeas, then divide among plates to serve.

## VINAIGRETTE:

- 3 tablespoons fig balsamic vinegar
- 1 tablespoon raspberry vinegar
- 2 teaspoons balsamic mustard
- salt and pepper to taste
- 6 tablespoons olive oil

## SPICY CHICKPEAS:

- 15 ounces garbanzo beans, canned, rinsed, rubbed to remove outer skin
- 4 garlic cloves
- 1/4 teaspoon red chili flakes
- 1/3 cup olive oil
- salt and pepper to taste

## SALAD:

- 3 cups olive bread, torn into bite-sized pieces
- 3 tablespoons olive oil
- 1 teaspoon spice rub, your choice
- 2 tablespoons fresh oregano, coarsely chopped
- 1/4 cup Italian parsley, chopped
- 1 head radicchio, torn into bite-sized pieces (or use red endive)
- 1 whole fennel bulb, thinly sliced
- 2 whole red bell peppers, or yellow, or one of each
- 1/3 cup olives, Mediterranean type, pitted, sliced
- 3 ounces Manchego cheese, shaved
- 2 cups arugula, or baby kale

*Per Serving (excluding unknown items): 468 Calories; 39g Fat (75.4% calories from fat); 5g Protein; 24g Carbohydrate; 6g Dietary Fiber; 0mg Cholesterol; 384mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Vegetable; 0 Fruit; 6 1/2 Fat; 0 Other Carbohydrates.*

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