



Independent, locally owned and operated!

www.lamorindaweekly.com 925-377-0977

Published December 16th, 2015

Garbanzo Bean Sun-dried Tomato Salad

By Susie Iventosch

(Serves 6-8 as a side dish, or 3-4 as a luncheon course)

INGREDIENTS

1 can (15 oz.) garbanzo beans, drained
3 tablespoons sun-dried tomatoes, julienned and packed in oil, drained
2 stalks celery, finely sliced
1/2 cup marinated artichoke hearts, cut into bite-sized pieces
1 small clove garlic, crushed
1/4 cup extra-virgin olive oil
1-2 tablespoons red wine vinegar
Salt and pepper to taste

DIRECTIONS

Place first four ingredients in a bowl. Mix olive oil, vinegar, and garlic and drizzle over salad. Toss well and season to taste with salt and pepper. Store in refrigerator and remove about 20 minutes before serving to allow dressing to warm up a bit.

I like to serve this over a bed of lettuce, and it makes an excellent accompaniment to eggplant or lamb dishes.

Reach the reporter at: suziven@gmail.com

[back](#)

Copyright © Lamorinda Weekly, Moraga CA