

Cucumber Tomato Chickpea Salad with Sumac Dressing

2 SERVINGS 10 MINUTES



INGREDIENTS

2 tbsps Extra Virgin Olive Oil
2 tbsps Maple Syrup
1 tbsps Ground Sumac
1 1/2 tps Apple Cider Vinegar
1/4 tsp Sea Salt
1 Cucumber (chopped)
2 cups Chickpeas (cooked)
1 cup Cherry Tomatoes (halved)

NUTRITION

AMOUNT PER SERVING

Calories	487	Carbs	68g
Fat	18g	Protein	17g

DIRECTIONS

- 01 In a small bowl, whisk together the oil, maple syrup, sumac, vinegar and sea salt. Set aside.
- 02 Divide the cucumber, chickpeas and tomatoes into bowls. Drizzle sumac dressing overtop and enjoy!