

# Green Bean and Chick Pea Salad



## Ingredients

1 lb	fresh green beans, trimmed, cut into 1 inch (2.5 cm) pieces	500 g
1	can (19 oz/540 ml) chickpeas drained	1
¼ cup	finely chopped onion	50 ml
3 Tbsp	vegetable oil	45 ml
3 Tbsp	vinegar	45 ml
1 tsp	dried basil	5 ml
½ tsp	garlic powder	2 ml
	Salt and pepper	

This is a delicious way to serve fresh green beans when they are in season. In the winter when fresh vegetables are expensive, use a 10 oz (540 ml) can of cut green beans instead.

## Directions

1. Turn on stove to high heat. Half fill a large pot with water and heat to boiling. Add green beans and cook until they are crisp-tender, about 5 minutes. Drain
2. Put green beans, chickpeas, and onion in a large bowl.
3. Mix oil, vinegar, basil, and garlic powder in a small bowl. Add salt and pepper to taste. Pour over the green bean mixture. Mix well.
4. Cover and refrigerate. Just before serving, stir gently.

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