



MEDITERRANEAN CHOPPED SALAD

Servings: 4

Prep Time: 20

Cook Time: 0



Ingredients

- 6 cups packed chopped romaine lettuce hearts
- 1 cup halved cherry tomatoes
- 1 cup chopped cucumber
- 1 cup canned chickpeas, rinsed and drained
- 1/4 cup pitted quartered Kalamata olives
- 1/4 cup crumbled feta cheese
- 2 tbsp. red wine vinegar
- 1 tbsp. each finely chopped fresh parsley and chives
- 1 tsp. Dijon mustard
- 1/4 cup extra-virgin olive oil
- 4 hard-boiled large EGGS, cooled to room temperature, peeled and quartered

Directions

1. COMBINE lettuce, tomatoes, cucumber, chickpeas and olives in large bowl. TOP with feta cheese
2. WHISK together vinegar, parsley, chives and mustard in small bowl. ADD olive oil slowly, whisking until combined
3. TOSS salad lightly with dressing and DIVIDE evenly among 4 dinner plates.
4. TOP with eggs