

Israeli Salad on a Bed of Hummus

Adapted from Ina Garten's Israeli Salad recipe on foodnetwork.com

Serves 4

- 1 small can chickpeas, rinsed and drained
- 2 Tablespoons olive oil
- ½ teaspoon kosher salt
- ½ teaspoon ground cumin
- ½ teaspoon smoked paprika
- ¼ cup finely diced purple onion
- 1 English cucumber, halved, seeded and cut into ¼ inch dice (no need to peel)
- 2 cups grape tomatoes, quartered
- 1 red pepper, seeded, diced into ¼ inch pieces
- ¼ cup Italian parsley leaves, coarsely chopped
- ¼ cup fresh mint leaves, coarsely chopped
- 2 Tablespoons freshly squeezed lemon juice
- 4 tablespoons olive oil
- ½ teaspoon kosher salt
- ¼ teaspoon black pepper
- 2 cups store bought hummus
- 1 teaspoon sumac (optional)
- 1 Tablespoon olive oil
- 1 bag pita chips

1. Preheat oven to 425°F. In a medium, mixing bowl, toss chickpeas with oil, salt, cumin and paprika. Spread out on a parchment lined baking sheet. Bake in oven for 25-30 minutes until chickpeas are browned and crispy. Remove from oven and set aside.
2. Soak diced red onion in a bowl of cold ice water for 10 minutes. Drain and squeeze all the excess water out of the onions.
3. In a large mixing bowl toss together soaked and drained red onions, cucumber, tomatoes, red pepper, parsley and mint.
4. Whisk together lemon juice, olive oil, salt and pepper. Drizzle on vegetables and taste to see if more seasoning is needed.
5. Spread hummus on a large serving platter, creating attractive swirls with spoon. Sprinkle sumac over the hummus. Drizzle a little olive oil over the hummus.
6. Arrange Israeli salad around the edge of the platter. Scatter toasted chickpeas over the salad. Serve with pita chips for scooping.

