



Photo Credit: Julie Nicole Photography

Chopped Salad with Bacon and Fried Garbanzo Beans

A salad with Mediterranean flair, inspired by a recipe from "O" Magazine. You will love the crunch of the fried garbanzos!

- 6 T olive oil
- 1 C canned garbanzo beans, rinsed and drained
- 1/4 tsp kosher salt
- 1/8 tsp freshly ground black pepper, divided
- 1/8 tsp chili powder
- 3-4 slices bacon
- 1 medium sized tomato, chopped
- 1/2 a cucumber, peeled and chopped
- 1 large head romaine lettuce, torn into bite size pieces
- 1/4 cup feta cheese crumbles
- 6 Tbsp. ranch dressing

Directions

Heat 6 tablespoons oil in a large skillet over medium-high heat. Carefully add garbanzo beans and fry, stirring often, until crisp and golden, 5 to 7 minutes. If you have a splatter guard - use it! The beans spatter and jump the first few minutes. Using a slotted spoon, transfer to a paper-towel-lined plate and sprinkle with 1/4 teaspoon salt, 1/8 teaspoon pepper, and 1/8 tsp chili powder; set aside.

Carefully discard oil in skillet and wipe clean. Return skillet to medium heat, add bacon, and cook, turning occasionally, until crisp, 7 to 8 minutes; transfer to a paper-towel-lined plate. When cool enough to handle, crumble into small pieces.

Dressing:

In a large bowl, whisk together 3 T vinegar, 1/4 tsp basil, 1/8 tsp oregano, 1 clove minced garlic, 1 small finely chopped shallot, 5 tablespoons olive oil, 3/4 teaspoon salt, and 1/8 teaspoon pepper.

Toss lettuce, tomatoes, cucumbers, and cheese gently to combine. Drizzle dressing over top, garnish with bacon, garbanzo beans, and dollops of ranch dressing.

If I Could Save Time in a Bottle: Try Gazebo Room Lite Greek Salad Dressing or Wish-Bone Balsamic Italian Vinaigrette