Ultimate Chopped Salad
*Cultural Cooking*– April 7, 2015

Ingredients:
- 1 hothouse cucumber
- 4-5 ripe roma tomatoes
- 1 large red bell pepper
- 1 small red onion
- 15 oz. can garbanzo beans, rinsed and drained
- Optional: olives, feta, pepperoncini

{For the dressing}
- 3 Tbsp. red wine vinegar
- 1/4 cup olive oil
- 2 tsp. dried oregano
- 1/4 tsp. salt

Directions:
1. Make the dressing: in a small bowl, combine all ingredients and whisk to combine. Set aside.
2. Dice the cucumber, onion, bell pepper and tomatoes (removing any excess liquid from tomatoes).
3. Put vegetables and garbanzo beans in a large bowl.
4. Add dressing and toss to combine.
5. Can eat immediately or refrigerate for at least an hour to let flavors combine. Some dressing will settle on the bottom, so stir before serving.