

Chickpea, Corn, and Artichoke Salad

Ingredients

- 2 15 oz. can chickpeas, drained and rinsed
- 2 15 oz. can artichoke hearts, drained and roughly chopped
- 1 cup frozen corn kernels
- 2 tablespoons extra-virgin olive oil
- Juice of 1 lemon
- 4 tablespoons fresh parsley, chopped
- 1 teaspoon onion powder
- 2 teaspoon Himalayan pink salt
- 1 teaspoon black pepper
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Directions

Over medium heat, add the olive oil to a large skillet.

Add chickpeas, salt, onion powder, and pepper. Cook until chickpeas have browned.

Once the chickpeas are cooked, add the corn and cook for another 5 minutes.

Next, add in the artichoke hearts, lemon juice, and parsley.

Turn off the heat and stir all ingredients together.

This salad is best served cold, so chill it in the fridge before serving.