

## *Garbanzo Bean Salad (July 2006)*

*Serves 4 | Prep time: 10 minutes*

2 cans organic garbanzo beans  
1 cup cucumber, ½ inch pieces  
1 cup tomato, ½ inch pieces  
1 cup carrots, ½ inch pieces  
1 cup radishes, ½ inch pieces

¾ teaspoon salt  
3 tbsp fresh lemon juice  
2 tbsp olive oil

**OR**

4 tbsp fresh lemon juice  
1 tsp chat masala (this can be purchased at an Indian grocery store)

1. Chop cucumber, tomato, carrots and radishes.
2. Add beans, cucumber, tomato, carrots and radishes to a large bowl.
3. Combine salt, lemon juice and olive oil in a measuring cup.
4. Drizzle over salad and toss.
5. **OR** Combine lemon juice and chat masala in a measuring cup.
6. Drizzle over salad and toss.

*Eaten for lunch or dinner, this is a great "meal" salad. The chat masala gives it a tasty unique flavor. Worth the trip to the Indian Grocery!*

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