



## My Big Fat Greek Grain Salad

with Marinated Chickpeas & Feta



ca. 20min



2 Servings

If you're like Ian Miller and you don't eat no meat, this grain salad is for you! Hearty quick-cooking bulgur acts as the base of the bowl, while green bell peppers, cucumbers, and tomatoes add freshness. But the real treat here is marinating the chickpeas, olives, and feta with oregano and bright lemon zest. Take it to the next level and watch My Big Fat Greek Wedding 3, only in theaters September 8!



## What we send

- 4 oz quick-cooking bulgur <sup>1</sup>
- 1 shallot
- 1 lemon
- 2 (1 oz) Castelvetrano olives
- 15 oz can chickpeas
- ¼ oz dried oregano
- 1 green bell pepper
- 1 cucumber
- 1 tomato on the vine
- 2 (2 oz) feta <sup>7</sup>

## What you need

- olive oil
- kosher salt & ground pepper
- red wine vinegar (or white wine vinegar)

## Tools

- small saucepan
- microplane or grater
- microwave

## Allergens

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

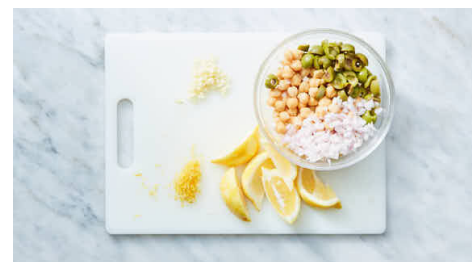
## Nutrition per serving

Calories 780kcal, Fat 50g, Carbs 90g, Protein 27g



### 1. Cook bulgur

Heat **2 teaspoons oil** in a small saucepan over medium-high. Add **bulgur** and cook, stirring, until lightly toasted, 1-2 minutes. Add **1¼ cups water** and **½ teaspoon salt**; bring to a boil. Reduce heat to low, cover, and cook until bulgur is tender and water is absorbed, about 12 minutes.



### 2. Prep ingredients

Finely chop **¼ cup shallot**. Finely grate **all of the lemon zest**; cut lemon into wedges. Coarsely chop **olives**, removing any pits. Drain and rinse **chickpeas**. Transfer chickpeas, olives, and chopped shallots to a medium bowl.



### 3. Infuse oil

In a small microwave-safe bowl, combine **¼ cup oil** and **1 teaspoon oregano**. Microwave until oil is sizzling, about 90 seconds. Carefully stir in **lemon zest**, then return to microwave, and heat for 30 seconds more.

(Alternatively, heat ¼ cup oil and 1 teaspoon oregano in a small skillet over medium-high. Cook until oil is sizzling, 1-2 minutes. Stir in lemon zest; remove from heat.)



### 4. Marinate chickpeas

Stir **3 tablespoons of the infused oil** into bowl with **chickpeas**; toss to combine. Season to taste with **salt** and **pepper**. Set aside to marinate until step 6. Whisk **2 tablespoons vinegar** into **remaining infused oil**.



### 5. Make salad

Halve **pepper**, discard stem and seeds, and cut into 1-inch pieces. Peel **cucumber**, remove seeds, and cut into 1-inch pieces. Quarter **tomato** lengthwise, then cut crosswise into 1-inch pieces. Transfer veggies to a medium bowl; toss with **a squeeze of lemon juice** and **a pinch each of salt and pepper**.



### 6. Finish & serve

Fluff **bulgur** with a fork, then spoon onto plates. Top with **marinated chickpeas and any juices** and **salad**. Spoon **dressing** over top. Cut each piece of **feta** on a diagonal into 2 large triangles, then place on top of salad; drizzle with **oil** and sprinkle with **pepper**. Serve with **lemon wedges** on the side for squeezing over. Enjoy!