

# Chickpea & Fava Bean Couscous Salad

8 ingredients · 15 minutes · 4 servings



## Directions

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1. Cook the couscous according to the package directions and let cool.
2. In a large mixing bowl, combine the couscous with the remaining ingredients. Enjoy!

## Notes

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### Leftovers

Refrigerate in an airtight container for up to four days.

### Serving Size

One serving equals approximately two cups.

### Gluten-Free

Use quinoa instead of couscous.

### More Flavor

Add lime juice and/or olive oil. Cook the couscous with broth instead of water.

### Additional Toppings

Add green onions, red bell pepper, cucumber, tomatoes, goat cheese, or feta.

## Ingredients

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- 1 cup Couscous (uncooked)
- 2 cups Chickpeas (cooked)
- 2 cups Fava Beans (cooked)
- 2 cups Snap Peas (trimmed, chopped)
- 1 cup Parsley (finely chopped)
- 1/4 cup Red Onion (diced)
- 1 tbsp Apple Cider Vinegar (to taste)
- Sea Salt & Black Pepper (to taste)