Greek Chickpea Salad

15 ounces chickpeas, rinsed and drained

2 cups grape tomatoes, halved

1 English cucumber, chopped

1 red bell pepper, chopped

3/4 cup pitted kalamata olives, halved

1/3 cup chopped red onion

3/4 cup crumbled feta cheese

2 Tablespoons chopped fresh dill

2 Tablespoons chopped fresh parsley

salt and black pepper, to taste

Dressing

1/4 cup olive oil

2 Tablespoons red wine vinegar

1 Tablespoon fresh lemon juice

1 teaspoon honey

1 clove garlic, minced

1/4 teaspoon Dijon mustard

1 teaspoon dried oregano

Combine chickpeas, tomatoes, cucumber, bell pepper, olives, red onion, feta cheese, dill and parsley in a large bowl.

Season with salt and pepper.

Whisk together dressing ingredients.

Drizzle dressing over salad and toss to coat.

Season with salt and pepper.