

Roasted Vegetable & Chickpea Salad with Lemon and Basil

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Broil on all sides until charred. When cool enough to handle, remove the skins and seeds and then roughly chop and set aside.

Turn the oven down to 425°F. Slice lengthways into 1/2-inch thick slices. Brush both sides with
 and sprinkle with
 Roast until softened and browned, about 30 minutes, flipping them over halfway through the cooking time. Roughly chop and set aside.

Drain, rinse, drain, season with salt and set aside

Drain, roughly chop and set aside

To make the dressing, blitz together

in a blender.

Cook until al dente and toss with the vegetables, chickpeas, and dressing. Top with

5 Bell peppers

2 Aubergines

Olive oil
Salt

1 Can chickpeas

1 Small bottle of sundried tomatoes packed in olive oil

1/2 C Fresh lemon juice

1/4 C Olive oil

2 C Basil leaves, washed and well-dried

1 t Maldon salt / 1/2 t fine salt

2 Cloves of garlic

300 g Gemelli or pasta of choice

1 C Crumbled feta

Notes:

- The salad will keep in the fridge for 4 days.
- It can be made without pasta. In this case double the bell pepper, aubergines, chickpeas, and sundried tomatoes.