

# Summer Salad (Salada de Verão)



**Serves:** 6-10 people

**Prep Time:** 15-20 minutes

## Ingredients

- 1 cup of cooked chickpea (al dente).
- 1 medium red onions (diced )
- 1/2 cup chopped green onions
- 1/2 cup chopped parsley (flat or curly)
- 2 nectarines (ripe and firm- don't remove the peel)
- 1 tbsp chopped cilantro
- 1/2 cup olive oil
- 1 firm tomato (not ripe) diced
- 1 cup of cooked corn
- 3 cups of collard greens finely cut (chiffonade style)
- 1 avocado

- 1 cup of diced cucumbers
- Juice of 2 fresh limes
- Salt + pepper to taste

## Preparation

1. In a large bowl mix olive oil, onions, salt, pepper, lime juice and collards. Mix it well then add all remaining ingredients (but the avocado) together. Add a little bit more salt and pepper to taste.
2. Add the avocado on top and garnish with chopped parsley.
3. Let it rest in the fridge for about one hour before serving!
4. Bom apetite! Enjoy!

## Tips

How to cook chickpeas? Rinse them and soak for about 45 minutes. In a medium-large pot cook chickpeas with 5 cups of water. Cook for about 45 minutes after it starts boiling or until al dente (cooked, but firm, not falling apart).

Yes, you can use canned chickpeas, just make sure you rinse it before using it,