

MARINATED CHICKPEAS WITH SLOW-ROASTED RED PEPPERS

(adapted from [Inspired Edibles](#))

for the veggie mixture:

1 + 1/4 cup dried chickpeas (from 1 1/4 cup dry)

2 large red bell peppers, cut into strips

110 g Feta cheese

60 g pitted Kalamata olives, sliced

10 cherry tomatoes, halved

parsley to serve

for the marinade:

1/3 cup olive oil

2 Tbsp fresh lemon juice

1 1/2 Tbsp red wine vinegar

1 tsp Herbs de Provence

3/4 tsp salt or to taste

black pepper to taste

1/2 Tbsp honey

Soak the chickpeas overnight in cold water. Next day, drain and rinse, then cook in slightly salted water until tender, but still al dente – about 40 minutes. the chickpeas in a large pot with lots of water until desired consistency is achieved (for this recipe, I prefer the chickpeas to have some texture – not too mushy – so I aim for al dente, it takes over 1 hour). This step can be made in advance.

Heat oven to 300F and prepare the marinade by whisking together all the ingredients. Make sure when you add the honey that it gets fully integrated with the other components.

Place the cooked chickpeas (ideally still warm) in serving platter with tomatoes, olives, and feta cheese. intermingle with tomatoes, onion, olives, and half of the feta. Pour the marinade over top, tossing gently to combine.

While the chickpea mixture marinades at room temperature, spread the sliced peppers out on a baking sheet, drizzle with 1.5–2 Tbsp olive oil and add a couple shakes of salt, and roast for about one hour. Add them to the chickpea mixture, and serve, sprinkled with parsley leaves.