

# Roasted Red Pepper with Chickpeas

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*This sweet and ever so slightly tangy salad is made from roasted red peppers, creamy chickpeas, spiky capers, lemon juice, garlic cloves and fresh mint. The resulting dish is a wonderfully tasty salad perfect for serving with lamb or pork chops.*

## Ingredients:

4 red peppers  
700g chickpeas, drained weight  
4 tbsp. olive oil  
3 tbsp. lemon juice  
1 tbsp. capers  
3 tbsp. freshly chopped mint  
2 cloves of garlic  
Salt and pepper

## Directions:

1. Heat the oven to 220C. Cut the peppers in half and lay them open side down on a baking tray. Brush skins with half of the olive oil, then roast until the skins are blackened and can be peeled off.
2. Allow the peppers to cool before removing the seeds and cutting into strips. Finely slice the garlic cloves.
3. Whisk together the rest of the olive oil and the lemon juice and season well with salt and pepper.
3. Toss the chickpeas, red peppers, capers, mint, garlic and lemon dressing together, then season again if necessary.

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