

# Cantaloupe and Chickpea Salad

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*The secret to this simple salad is in a great melon and quality chickpeas. If you can, use dried, soak overnight, and cook the following day until tender. Note that the oil for the vinaigrette is heated with aromatics (garlic and rosemary) prior to being added to the salad and mixed with the acid (lemon juice). A great way to transmit flavors throughout a vinaigrette.*

## **Ingredients:**

1/3 cup extra-virgin olive oil  
1 6-inch sprig rosemary, leaves stripped and coarsely chopped  
1 clove garlic, minced  
2 (15-ounce) cans chickpeas, drained and rinsed  
3 to 4 cups coarsely chopped (or balled) melon, such as Charentais  
1 1/2 ounces speck (about 5 slices), thinly sliced crosswise into strips (Optional)  
Zest of 1 lemon, plus 2 tablespoons lemon juice  
3/4 teaspoon coarse salt  
1/8 teaspoon ground black pepper

## **Directions:**

In a small saute pan, combine olive oil, rosemary, and garlic. Bring to a simmer over medium heat.

Remove from heat and toss with chickpeas in a large bowl. Stir in melon, speck (optional), lemon zest and juice, salt, and black pepper.

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