

Flatbread Salad including Chickpeas, Mint, Feta, and Tomato



1/2 tsp. granulated sugar
Kosher salt and freshly ground black pepper
7 Tbs. extra-virgin olive oil
1/3 cup packed, finely chopped fresh mint
1 15-oz. can chickpeas, drained and rinsed
8 oz. cherry tomatoes, halved (about 1-1/2 cups)
6 oz. sugar snap peas, trimmed and quartered on a diagonal (about 1-3/4 cups)
6 oz. feta, crumbled (about 1 heaping cup)
3 oz. baby arugula (3 packed cups)
2 Tbs. minced Peppadew peppers (optional)

Position a rack in the center of the oven and heat the oven to 350°F. Bake the lavash on the oven rack until lightly browned, 4 to 7 minutes; let cool (it will crisp as it cools).

Meanwhile, whisk the lemon juice, shallot, sugar, a large pinch of salt, and a couple of grinds of pepper in a small bowl. Let sit for 10 minutes, then whisk in the olive oil and mint. Season to taste with salt and pepper.

Combine the chickpeas, tomatoes, and snap peas in a large bowl. Toss with the vinaigrette. Coarsely crumble the lavash over the top. Add the feta, arugula, and peppers, if using, and gently toss to combine. Serve immediately.