

CHICK PEA SALAD WITH LEMON, PARMIGIANO AND MARCANGELO SMOKED CHICKEN SAUSAGE



Serves: 4



Prep Time: 15 mins



Cook Time: 10 mins



INGREDIENTS

pkg (375 g) Marcangelo Mango and Jalapeno Gourmet Smoked Chicken Sausages	1
can (19 oz/540 mL) chickpeas	1
cooked snow peas	1 cup
chopped sweet yellow pepper	1/3 cup
each chopped fresh basil and parsley	2 tbsp
finely grated lemon zest	2 tsp
fresh lemon juice	3 tbsp
olive oil	2 tbsp
clove garlic, minced	1
grated Parmesan cheese	1/4 cup
Salt and pepper	

TIPS

- Cook the snow peas in about 2 inches of boiling water for 2 to 3 minutes. Drain and rinse under cold running water to prevent them from cooking any longer. Sugar snap peas will also work well here as will broccoli florets.
- In general, 1 regular sized lemon will yield about 4 tablespoons of lemon juice.

COOKING INSTRUCTIONS

1. Grill **Marcangelo** sausages, over medium heat, turning occasionally, until heated, 8 to 10 minutes.
2. Meanwhile, drain and rinse chickpeas. Combine in serving bowl with snow peas, pepper, basil, and parsley. Slice sausages and add to mixture.
3. In a separate bowl, whisk together lemon zest and juice, olive oil and garlic. Pour vinaigrette over chick pea/sausage mixture, tossing gently until well coated. Stir in Parmesan cheese. Season to taste with salt and pepper. Serve at room temperature.