
Tuscan Artichoke Salad

Recipe from blog: ASimplePalate.com

Ingredients

Dressing:

- 1/3 cup olive oil
- 3 tablespoons red wine vinegar
- 2 teaspoons maple syrup (or honey)
- 1/2 teaspoon garlic powder
- 1-2 Tablespoon fresh basil, chopped (or 1 1/2 teaspoons dried basil)
- 2 teaspoons fresh oregano, chopped (or 1 teaspoon dried oregano)
- salt & black pepper

Salad:

- 12 oz jar marinated artichokes, drained of liquid
- 1/2 cup roasted red peppers, diced
- 1 15 oz can garbanzo beans, rinsed and drained
- 1 cup cherry tomatoes, halved
- 1/4 cup red onion, thinly sliced or diced

Directions:

Whisk dressing ingredients: in a liquid measuring cup or small bowl, whisk together all of vinaigrette ingredients together. Season with generous pinch of salt & black pepper to taste.

Toss salad with dressing: in a large bowl, arrange all of chopped vegetables. Drizzle with dressing and toss until coated, taste and adjust seasoning if needed and enjoy!