

Arugula Salad with Black-Eyed Peas and Greek Feta

Prep time:

10 minutes

Yields:

4-6 servings

Ingredients:

- 1 cup black-eyed peas
- 1 cup red onion, thinly sliced
- 2 bunches fresh arugula, trimmed and coarsely chopped
- 1 teaspoon finely chopped rosemary
- 1/2 cup Greek extra-virgin olive oil
- 3 to 4 tablespoons red-wine vinegar (to taste)
- 1 cup crumbled Greek feta cheese
- salt and pepper to taste

Directions:

Mix together black-eyed peas, red onion, arugula and rosemary. Season to taste with salt and pepper and toss with olive oil and vinegar. Lightly mix in cheese and serve.

Chef Mat Shalenko