

Elizabeth's Greek Salad in a Jar

(substitute any ingredients that you'd like)

Greek dressing, or olive oil and vinegar
feta cheese, crumbled
cucumber, chopped
cherry/grape tomatoes, halved
radish, thinly sliced
pepperoncini, sliced or left whole
kalamata olives
frizzled chickpeas
spring mixed greens

1. "Frizzle" your chickpeas: rinse and drain a can of chickpeas and add to a pan with a generous pouring of olive oil and some red pepper flakes. Cook, stirring frequently, until the chickpeas are browned and crispy.
2. Combine all ingredients in the jar, with the dressing on the bottom and greens at the top, and the rest of the ingredients in whatever order you choose.