

Chickpea, Beetroot & Egg Salad



Ingredients

400g Tin Chickpeas
10 Eggs
Shredded Beetroot

5 Handfuls Baby Spinach
15 Cherry Tomatoes
1/2 Cucumber
10 Baby Corn
5 Spring Onions

Salt & Pepper
Balsamic Vinegar
Mixed Seeds

Method

Place the eggs into a pan of lukewarm water, put on a high heat and cook for 12 minutes. Once cooked run under cold water and leave in cold water to cool them.

Peel and cut the eggs once cooled.

Drain the chickpeas and rinse well.

Chop all the salad into chunks and share between 5 tubs with the chickpeas and eggs. Add 2 tbsp. shredded beetroot and a sprinkle of mixed seeds.

Drizzle over balsamic vinegar before enjoying.