CHICKPEA AND DECONSTRUCTED PESTO SALAD

SERVES 4-6
3 cups cooked chickpeas or 2 15-ounce cans, drained and rinsed
¼ cup chopped fresh basil leaves
2 small garlic cloves, minced
3-4 Tablespoons freshly squeezed lemon juice (about 1 lemon)
3 Tablespoons unrefined cold-pressed extra-virgin olive oil
½ teaspoon fine grain sea salt or to taste
freshly ground pepper to taste
1/3 cup grated pecorino-romano (sheep's milk cheese) or parmesan cheese
(cow's milk cheese)

Combine all salad ingredients in a serving bowl and toss well to combine. That's it!

^{*}Also delicious with halved cherry tomatoes, arugula and/or blanched green beans. I added some thinly sliced radicchio once and that was nice, too.