[**Chickpea Watermelon Radish Salad**](http://blogs.miaminewtimes.com/shortorder/2013/01/watermelon_radish_whats_in_sea.php)[](http://emilycodik.com/2013/01/chickpea-watermelon-radish-salad/watermelon-radish-salad/)

**Chickpea Watermelon Radish Salad**

2 cups chickpeas, cooked  
12 or so cherry tomatoes, sliced  
1/2 cup watermelon radishes, sliced  
1/4 cup pistachios, chopped  
1 tablespoon basil, torn  
1 tablespoon lemon juice  
1-2 teaspoons honey  
2 tablespoons extra virgin olive oil  
salt and pepper, to taste

Chunks of avocado (makes a nice addition if you like)

**1.** In a medium bowl, mix the chickpeas, grape tomatoes, watermelon radishes, pistachios, and basil. Stir gently.

**2.** In a small bowl, combine the lemon juice, honey, olive oil, salt, and pepper. Whisk and then add to the chickpea mixture. Garnish with watermelon radish slices and chopped pistachios.