Chick Peas & Vegetable Red Rice Salad

Ingredients:

- 1. 1 cup red rice or other whole-grain rice
- 2. 6 tablespoons extra-virgin olive oil
- 3. 4 tablespoons rice vinegar
- 4. 3 tablespoons finely chopped shallot
- 5. 1 ½ tablespoons Dijon mustard
- 6. ¾ teaspoon salt
- 7. Freshly ground pepper to taste
- 8. 1, 15-ounce can chickpeas, rinsed
- 9. 2 cups packed coarsely chopped baby spinach
- 10.2 cups halved cherry tomatoes
- 11.1 cup thinly sliced sugar snap peas
- 12.1 cup diced radishes
- 13.1/2 cup crumbled dairy or vegan feta cheese

Directions:

- 1. Prepare rice according to package directions.
- 2. Meanwhile, whisk oil, vinegar, shallot, mustard, salt and pepper in a large bowl.
- 3. When the rice is done, stir 1/2 cup of the vinaigrette into it, then spread it on a baking sheet and let cool to room temperature.
- 4. Add the cooled rice to the remaining vinaigrette along with chickpeas, spinach, tomatoes, peas, radishes and feta; gently stir to combine.