 Greek Chickpea Salad + Tzatziki Dressing

**Ingredients**

* 3 cucumbers, chopped
* 2 large bell pepper yellow, red or green, chopped
* 5 cups cherry or grape tomatoes, halved
* 2 medium red onion, diced
* 1 #10 can of chickpeas or 6 cans 18 oz., drained and rinsed
* 1 cup olives of choice (pitted Kalamata) halved
* 1 ½ cup crumbled feta cheese (or blue cheese)

**Tzatziki dressing:**

* 1 1/2 cup sour cream (or plain Greek yogurt)
* 3 Tbsp. oil
* 6 Tbsps. lemon juice
* 8 fresh garlic cloves, (minced or pressed)
* 3 Tbsp. dill
* salt and black pepper to taste, (about 1 teaspoon each)

**Instructions**

1. To make the dressing: place all the ingredients together and whisk really well in a small glass bowl.
2. Keep refrigerated until ready to use.
3. In a large bowl, arrange all salad ingredients. Pour dressing over, and gently toss to combine well.
4. Allow flavors to blend for at least 10 minutes before eating