

Portuguese Chickpea Salad with Salt Cod

Yield: 4 min
Total Time: 150 min

Recipe from: <https://www.recipeschoose.com/recipes/portuguese-bacalhau-salad-recipe>

Ingredients:

- 1/2 pound chickpeas soaked at least 15 hours in 3 1/2 cups water
- 2 quarts water or as needed
- 1/2 pound salt cod soaked in several changes of cold water for 16 to 24 hours in the refrigerator
- 1 sweet onion small, finely chopped, about 1/4 cup
- 1 clove garlic finely chopped
- 3 tablespoons olive oil
- 1 tablespoon cider vinegar
- 1 1/2 tablespoons chopped parsley finely, or cilantro
- 1 teaspoon coarse salt or to taste
- 2 hard-boiled eggs chopped or cut in wedges for garnish, optional
- 1/2 teaspoon paprika