

## **SUNBLEST SMOKED PAPRIKA, CHICKPEAS, FETA, OLIVE & TOMATO SALAD**

### **INGREDIENTS:**

**50–60 people**

#### **For The Pasta And Salad:**

**3.3 kg Sunblest Macaroni**

**11 × 410 g tins chickpeas, drained**

**500 ml oil, for roasting chickpeas**

**55 g smoked paprika**

**22 tbsp parsley, chopped approx. 1½ cups**

**11 tbsp dried oregano**

**11 tbsp fresh basil, chopped approx. ¾ cup**

**11 medium cucumbers, chopped**

**5–6 red bell peppers, diced**

**22 tomatoes, cubed**

**2.75 kg Feta cheese, crumbled**

**1.4 kg Kalamata olives, pitted & halved**

**4 cups red onion, finely minced**

**5–6 Tbsp salt, adjust to taste**

#### **For The Dressing (make in batches):**

**2½ cups fresh lemon juice**

**2¾ litres extra virgin olive oil**

**11 Tbsp sugar, approx. ¾ cup**

**Salt and black pepper to taste**

### **METHOD:**

- 1. Roast chickpeas in batches at 180°C so they crisp properly (don't overcrowd trays).**
- 2. Cook macaroni in well-salted water, drain thoroughly, and cool slightly before mixing.**
- 3. Whisk dressing in several batches to keep it emulsified.**
- 4. Combine everything in a large bowl/s.**
- 5. Chill at least 1–2 hours before serving for best flavour.**