**White Bean Salad**

RECIPE

****

**INGREDIENTS**

* 1 (#10) can of white beans, drained and rinsed
* 1 ½ cups red bell pepper, finely chopped
* 1 ½ cups red onion, finely chopped
* Dried parsley

**DRESSING**

* ¾ cup olive oil
* ¾ cup white wine vinegar
* 2 tablespoons garlic, minced
* Salt and pepper

**DIRECTIONS**

1. Place the beans, red pepper, onion and parsley in a large salad bowl.
2. In a lidded jar, add the olive oil, vinegar, garlic, salt & pepper. Put the lid on tightly, and shake until well combined.
3. Add the dressing to the bean mixture, using a spatula to combine (gently – so you don’t break the beans).
4. Taste, add more seasoning if needed.
5. Refrigerate until needed

|  |  |  |  |
| --- | --- | --- | --- |
| **Prep Time:** 20 minutes | **Cook Time:** 0 minutes | **Total Time:** 20 minutes | **Yield:** 24 servings |