Tuscan Bean Salad

Description

Tuscan bean salad is a favorite in our household. The white beans are a satisfying addition in a nice marinated combination of fresh salad ingredients.

Ingredients

- 1 can white navy beans
- 1/2 cup red onion, diced
- 1/2 cup celery, thinly sliced
 1/4 cup fresh parally, shapped
- 1/4 cup fresh parsley, chopped
- 2 tbsps balsamic vinegar
- 3 tbsps olive oil
- 1 tsp dijon mustard
- 1/2 tsp minced garlic
- 1/2 tsp sea salt
- 1/4 tsp ground oregano
- 1/4 tsp ground thyme

Summary Yield: 4

Prep Time: 5 minutes Category: Beans Cuisine: Italian

Instructions

Place beans in a bowl. Add the onion, celery and parsley.

In a jar with a tight-fitting lid, combine the balsamic vinegar, olive oil, herbs, mustard and salt. Shake

Tuscan Bean Salad

well to mix. Pour over bean mixture and stir to coat. Cover and refrigerate for 2 hours before serving.