

# 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 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

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



## Summary

**Yield:** 4

**Prep Time:** 5 minutes

**Category:** Beans

**Cuisine:** Italian