



## Four Bean Salad

I make this with fresh green beans and the other two beans canned for ease. Perfect for a summer picnic.

Serves: 4 to 6

### *Salad:*

1 lb	green beans, cleaned and cut into 1-inch lengths
1 (15oz) can	kidney beans, drained and rinsed
1 (15oz) can	white (cannellini) beans, rinsed and drained
1 (15oz) can	garbanzo beans, rinsed and drained
1/2 (3/4 cup)	red onion, diced and rinsed
1 cup	celery stalks, diced
1 cup	Italian parsley, chopped
1 tsp	rosemary, chopped

1. In a large pot of salted, boiling water, blanch the beans for 4 minutes or until crisp and tender. Drain and shock the beans into a bowl that is filled with ice water to stop the cooking and retain the vibrant color. Drain. Place into a large bowl.
2. Add kidney, cannellini and garbanzo beans, onion, celery, parsley and rosemary. Stir to combine. Make the dressing.

### *Dressing:*

1/3 cup	vinegar
2 Tbsp	granulated sugar
3 Tbsp	olive oil
1-1/2 tsp	sea salt
1/4 tsp	black pepper

1. In a bowl, whisk vinegar, sugar, olive oil and salt and pepper. Pour over beans and stir carefully to coat evenly.
2. Chill for 30 minutes, toss prior to serving.