

White Bean Salad



Ingredients

- 1 (14.5-ounce) can white beans, drained but not rinsed
- 2 tablespoons chopped red onion
- Squeeze lemon juice
- 2 teaspoons wine vinegar (red or white)
- 1 tablespoon extra virgin olive oil
- 1/2 teaspoon dry Herbs de Provence (crumbled) OR 1 teaspoon of some combination of finely chopped rosemary, tarragon, thyme, and lavender
- Salt and freshly ground pepper, to taste

Info

- **Prep:** 5
- **Cook:** 0
- **Serves:** 2-4
- [Source](#)

★★★★★ from 1 votes

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Rate



Directions

1. Let the onion marinate in lemon juice:
2. After you chop up the onion, squeeze a little lemon juice over it and let it sit while prepping the other ingredients. According to my mother, this will take the edge off the onion.
3. Combine all ingredients into a serving dish:
4. You can serve right away if you want, but if you chill for a few hours, the flavors will come

together better.

5. Lasts a couple of days in the refrigerator.

[cheap](#), [easy](#), [canned beans](#), [beans](#), [white beans](#), [salad](#), [protein](#), [vegetarian](#), [red onion](#), [lemon](#), [cheap](#), [red wine vinegar](#), [white wine vinegar](#), [parsley](#)

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