

NYBG

EDIBLE ACADEMY
FRESH FROM THE GARDEN TASTINGS



AUTUMN BEAN SALAD

Inspired by *Dinner with Georgia O'Keeffe* by Robyn Lea
Yield: 8 servings

Ingredients

- 4 cans of beans (15-ounce), a mixture of black beans*, pinto beans*, dark red kidney beans* and black eyed peas*, rinsed and drained
- ½ large red onion, sliced into thin half-rings or 3 to 4 shallots
- ½ cup chopped herbs (suggested ratio: 3 springs dill, 4 springs mint, and 7 springs parsley)
- ¼ cup extra virgin olive oil*
- 2 teaspoons raw apple cider vinegar*
- Kosher sea salt* and ground black pepper*, to taste

*365 Everyday Value® products are found exclusively at Whole Foods Market®.

Instructions

In a large bowl, mix the beans, onion, and chopped herbs. Pour the oil and vinegar into the large bowl and mix. Season with salt and pepper, then serve.

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