

Greek Bean Salad

Serves Six as a Side



Ingredients For the Dressing

- ½ cup olive oil
- ¼ cup red wine vinegar
- 1 teaspoon Dijon mustard
- 1 teaspoon oregano
- ½ teaspoon dried dill or 2 teaspoons fresh
- 2 tablespoons parsley, finely chopped
- 1 clove garlic, minced
- ¾ teaspoon Kosher salt
- ½ teaspoon freshly ground black pepper

Ingredients for the Salad

- 1 can garbanzo beans, rinsed well
- 1 can cannellini beans, rinsed well
- 2 cups cherry tomatoes, halved
- ½ cup red onion, thinly sliced
- 1 cup baby cucumbers, thinly sliced
- ½ cup kalamata olive, pitted and sliced
- 1 pound fresh green beans, blanched, cut into 2-inch pieces
- 2 cups baby spinach leaves, thinly sliced
- 1 cup feta cheese, crumbed or cubed small

Steps

1. In a large liquid measuring cup combine all the dressing ingredients. Whisk well.
2. In a large serving bowl add the garbanzo beans, cannellini beans, green beans, cherry tomatoes, red onion, cucumbers, olives, and spinach leaves. Pour the dressing on top and using two large spoons gently toss the ingredients ensuring they are coated with the dressing.
3. Top with feta cheese crumbles or cubes. Taste for seasoning and serve.