

Cannellini Bean and Artichoke Salad

Savannah · 28/09/2024



Prep Time

8 hrs 20 mins

Difficult

Medium

Servings

12

Description

This is great for barbeques picnics or just to have refrigerated to serve with a sandwich for lunch Refrigerate overnight for best flavor

Ingredients

- - 2 (15.5 ounce) cans cannellini beans
- drained and rinsed - 1 (14.5 ounce) can petite diced tomatoes
- drained - 1 (14 ounce) can quartered artichoke hearts
- drained - 3 stalks celery
- chopped - 1 sweet onion
- diced - ½ cup pimento-stuffed Manzanilla olives
- halved - ½ cup white wine vinegar - ¼ cup olive oil - ¼ cup chopped fresh basil - 3 tablespoons chopped fresh oregano - 3 cloves garlic
- minced - ½ teaspoon kosher salt - ½ teaspoon fresh ground black pepper - ¼ teaspoon red pepper flakes

Instructions

1. Combine cannellini beans
2. tomatoes
3. artichokes
4. celery
5. onion
6. olives
7. white wine vinegar
8. olive oil
9. basil
10. oregano
11. garlic
12. kosher salt
13. ground black pepper
14. and red pepper flakes together in a large mixing bowl; toss until well combined. Refrigerate until chilled
15. 8 hours to overnight. Cook's Note: This will keep well refrigerated for several days. The salad is also good when using Great Northern beans.