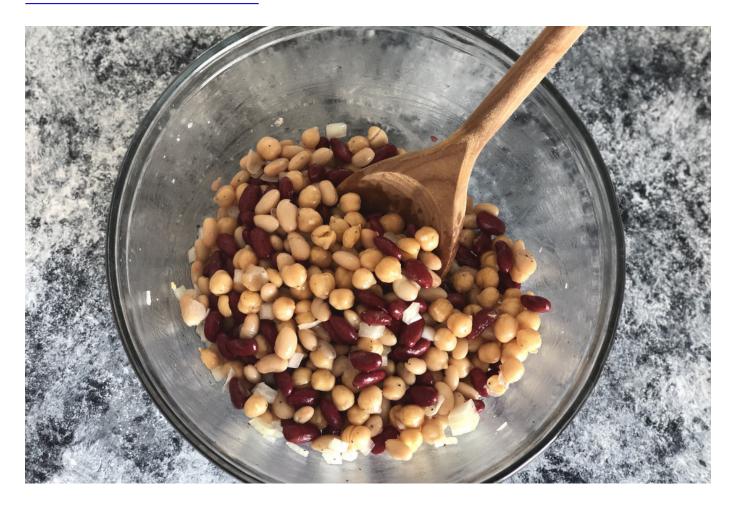
Three bean salad



About this recipe

Serves
Makes 5 cups
Time to make
10 minutes preparation; 2 hours wait time
Special criteria
Vegetarian recipes

Ingredients

- 1 14-ounce can garbanzo beans
- 1 14-ounce can kidney beans

- 1 14-ounce can cannellini beans
- 1/4 cup onion, diced
- 2 Tablespoons cider vinegar
- 2 Tablespoons vegetable or olive oil
- 1/4 tsp salt
- 1/4 tsp pepper

Directions

- 1. Open, drain and rinse each can of beans separately than pour into a small bowl.

 Add the onions.
- 2. In a small bowl, whisk together the vinegar and oil and spices to taste.
- 3. Stir the oil/vinegar mixture into the beans, making sure to coat all the beans evenly.
- 4. Cool for 2 hours in the refrigerator to blend flavors. Serve at room temperature.
- 5. Refrigerate leftovers.

Tips and variations

Use any variation of your favorite beans.

Recipe video

Nutritional info

There is no nutritional information available at this time.

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