

INGREDIENTS

- small shallots (or 1 large shallot), peeled
- 3 tablespoons apple cider vinegar, plus more to taste- I add 5 tablespoons
- 1 tablespoon Dijon mustard
- Salt and freshly ground black pepper
- ½ cup extra-virgin olive oil, plus more to taste
- 1 (15-ounce) can chickpeas, drained and rinsed
- 1 (15-ounce) can cannellini or Great Northern beans, drained and rinsed
- 1 (15-ounce) can red kidney beans, drained and rinsed
- ½ cup thinly sliced celery
- 1 cup mixed coarsely chopped fresh parsley and celery leaves

INSTRUCTIONS

1. Mince 1 shallot and place in a large bowl. Thinly slice remaining shallot and set aside.
2. Add vinegar, mustard and a pinch each salt and pepper to the bowl with minced shallot and whisk to combine. Slowly whisk in oil. Season with more salt and pepper to taste.
3. Add chickpeas, cannellini beans, kidney beans, celery, herbs and sliced shallot to the bowl and toss until evenly coated. Taste and add more salt or vinegar. Drizzle with additional olive oil and top with more black pepper, if desired, and serve.



Photo & Food Styling by Jasmine Brett-Stringer

Classic Bean Salad



4-6 servings



20 minutes

A super easy three-bean salad recipe...make this salad in advance and allow the flavors to come together in yummy goodness!

If you're making it in advance, you'll want to add the parsley and celery right before serving so they maintain their color and crispiness. If you want to dress it up even more add fresh sliced cherry tomatoes especially when they're in season. This salad can rest at room temperature for up to 4 hours, so it's great for summer BBQs, potlucks and camping trips.

*Carpe Diem!
xo. Jasmine*

Carpe Diem
with
Jasmine