

## FOUR BEAN Salad

12 servings

1	can (14 oz/398 mL) PASTENE Chick Peas	1
1	can (14 oz/398 mL) PASTENE White Kidney Beans	1
1	can (14 oz/398 mL) PASTENE Red Kidney Beans	1
1	can (14 oz/398 mL) PASTENE Black Beans	1
¼ cup	fresh Italian parsley, chopped	60 mL
1	onion, finely chopped	1
3	celery stalks, sliced	3
¼ cup	PASTENE Wine Vinegar	60 mL
⅓ cup	PASTENE Extra Virgin Olive Oil	75 mL
1 tbsp	Dijon mustard	15 mL
1	pinch of tarragon, dried and crushed	1
	salt and pepper	

- Drain and rinse all 4 types of beans in a colander. When well drained, combine beans in a large bowl with parsley, onion and celery.
- In a jar with a tight-fitting lid, combine vinegar, olive oil, mustard and tarragon, and shake well. Pour over bean mixture and toss. Season with salt and pepper to taste and toss again.
- Cover and chill well before serving.

