



READ[®]

THREE BEAN SALAD PROVENÇAL

SERVES: 4 SERVINGS | PREP & COOK TIME: 20
MINUTES

INGREDIENTS

- 1 can (15 ounces) READ 3 or 4 Bean Salad
- 1 jar (6 to 6.5 ounces) marinated artichoke heart quarters, drained and cut in half
- 3/4 cup halved grape tomatoes
- 1/2 cup pitted kalamata olives
- 1/4 cup snipped chives
- 1 tablespoon chopped fresh thyme
- 1 tablespoon chopped fresh basil
- 1/4 cup white wine vinegar
- 1/4 teaspoon freshly ground black pepper
- 2 tablespoons olive oil
- Fresh basil, as garnish

INSTRUCTIONS

1. Drain bean salad, reserving 2 tablespoons liquid. In medium bowl, combine drained bean salad, artichokes, tomatoes, olives, chives, thyme and basil.
2. In small bowl, whisk together reserved bean salad liquid, vinegar and pepper. Gradually whisk in olive oil. Pour dressing over vegetable mixture; mix well.

Cover and refrigerate until ready to serve. Stir well before serving. Garnish with basil.

FIND IT ONLINE:

<http://www.readsalads.com/recipes/three-bean-salad-provencal>

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