

## White Bean Salad

- 4 C. rinsed canned or cooked dried cannellini (white kidney) beans
- 1 C. slivered red onion
- 1 C. thin diagonally sliced celery
- 1/2 C. coarsely chopped fresh Italian parsley (flat leaf)

## Vinaigrette

- 1/2 C extra virgin olive oil
- 1/4 C. red wine vinegar or more to taste
- 1 small garlic clove, crushed
- 1/2 teaspoon salt, or more to taste
- Freshly ground black pepper, to taste

## For the presentation:

- Curly lettuce leaves
- 2 ripe tomatoes, cored and cut into wedges
- 1 tablespoon extra virgin olive oil
- Salt, to taste
- 2 tablespoons chopped fresh basil
- 4 hard-cooked eggs, shelled and halved

1. In a large bowl, combine the beans, onion, celery and parsley.
2. Make the vinaigrette: in a separate bowl, whisk the oil, vinegar, garlic salt and pepper. Add to the beans and toss. Taste and correct the seasonings.
3. Arrange a border of lettuce on a platter or in a shallow bowl. Spoon the beans into the center. Place the tomato wedges in a small bowl and season with the oil, a pinch of salt and 1 tablespoon of the basil.
4. Arrange the tomato wedges and the hardcooked egg halves around the platter, garnish the eggs with the remaining 1 tablespoon basil and serve.

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I have made this recipe loads of times and, consequently, fooled with it a lot (you can see for yourself there's room for fooling!). It's hard to do anything wrong to it, that's for sure! I have also seasoned with cilantro, used white onion, more basil, more garlic...endless possibilities!

Buon Appetito!