No-Cook White Bean Salad

Total Time: 10 min

Directions

1. In a medium bowl, stir together the beans, celery, shallot, olives and parsley.
2. Add the oil, vinegar, lemon juice, paprika if using, and salt and pepper.
3. Stir to combine well.
4. Serve at room temperature.
5. Store white bean salad in an air-tight container for 3-4 days and enjoy as leftovers as is or on top of a bed of salad greens.

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Ingredients

- 2 14oz. cans Cannelloni beans, drained and rinsed
- 2 celery stalks, diced
- 1 medium shallot, minced
- 1 9 ½-ounce jar sliced Spanish olives, drained
- ¼ cup flat-leaf parsley, chopped
- 2 Tbsp extra-virgin olive oil
- 1 Tbsp red wine vinegar
- Juice of half a lemon
- ½ tsp paprika (optional)
- Salt and pepper to taste
- Optional add ins: canned tuna, cubed tofu