

# The Art of Cuisine



## Three-Bean Salad

### Yield

8 Servings

### Ingredients

- 1 (15 ounce) can garbanzo beans (chickpeas), drained and rinsed
- 1 (15 ounce) can kidney beans, drained and rinsed
- 1 (15 ounce) can green beans, drained and rinsed
- 2 green onions, chopped
- 1 medium white onion, chopped
- 2 stalk celery, sliced
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- 1/4 cup cider vinegar
- 1/4 cup light olive oil
- 1 tablespoon honey
- 1/2 teaspoon ground dry mustard
- 1 large garlic clove, minced
- 1/4 teaspoon ground black pepper
- 1/4 teaspoon ground cayenne pepper (optional)
- Salt and pepper to taste

### Preparation

In a bowl, gently mix the garbanzo beans, kidney beans, green beans, green onions, white onion, and celery. In a separate bowl, whisk together the vinegar, oil, honey, mustard, garlic, black pepper, and cayenne pepper then salt and pepper to taste. Pour dressing over the salad, and toss gently to coat. Cover, refrigerate at least 2 hours, and gently toss before serving.

Written by: Chef Linda

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