# **CONFETTI BEAN SALAD**



**INGREDIENTS** Serves: 14 | Serving Size: 1/2 cup



canned garbanzo beans 1 - 15 oz can, rinsed/drained



beans 1 - 15 oz can,



rinsed/drained



canned kidney beans 1 - 15 oz can, rinsed/drained



red onion 1/2 cup, diced



bell peppers, any color 1-2 cups, diced



oil 2 tablespoons



vinegar (red wine or balsamic) 2 tablespoons



dijon mustard 4 teaspoons



granulated sugar 1/2 teaspoon

lowcountryfoodbank.org/nutrition

# **INSTRUCTIONS**

#### 1. PREPARE DRESSING



Prepare the salad dressing in a large bowl by whisking together the oil, vinegar, mustard, and sugar.

#### 2. DRAIN & RINSE BEANS



Drain and rinse all the beans.

#### 3. DICE VEGETABLES



Dice onion and bell peppers.

#### 4. ADD REMAINING INGREDIENTS



Add peppers, onion, and beans to the large bowl with dressing and mix well. Marinate in the refrigerator for 30 minutes, or until ready to eat.

#### **CHEF NOTES**

- 1/4 cup Balsamic vinaigrette dressing would work in place of dressing above.
- Cherry tomatoes cut in half are a nice addition
- Salt, pepper to taste

## **NUTRITION INFORMATION**

Calories: 130 Total Carbohydrate: 19g Protein: 6g

Total Fat: 3.5g Dietary Fiber: 6g Sodium: 170mg

## LOWCOUNTRY FOOD BANK

This material was funded by USDA's Supplemental Nutrition Assistance Program—SNAP.

This Institution is an equal opportunity provider.