

# White Bean and Radish Salad

## Ingredients

- 1 bunch Radishes, cut into thin wedges
- 2 Siv (or ¼ onion), thinly sliced
- 2 cans Cannellini (White Kidney) Beans, drained and rinsed
- ¾ cup Olives, pitted and sliced
- 2 Anchovy Fillets, drained
- ¾ cup Olive Oil
- 2 TBSP Capers
- 2 ½ cups (packed) Fresh Parsley
- ¼ cup (or more) White Wine Vinegar
- Salt and Pepper, to taste

## Instructions

1. Blend anchovies, oil, capers, and 1 cup of parsley into blender until it turns into a puree.
2. Transfer into a large bowl and mix in ¼ cup of the vinegar. Add salt and pepper to taste. Add more vinegar if it is desired.
3. Add radishes, scallions (or onions), beans, olives, and remaining parsley. Toss and combine.
4. Set in the refrigerator for one hour, covered, to allow flavor to enhance.

Serve with chicken, fish, or atop a bed of mixed greens!

