

Three-Bean Salad



HITCHCOCK
FIELD & FORK PANTRY

CAMPUS FOOD PROGRAM
UNIVERSITY OF FLORIDA

Ingredients:

1 can	Green beans, drained
1 can	Sweet Peas, drained
1 can	Pink beans, drained
2 Tbsp	White wine vinegar
1 Tbsp	Olive oil
¼ tsp	Salt
¼ tsp	Pepper
2 Tbsp	Chopped tarragon



Directions:

1. Heat a 3-quart saucepan of salted water to boiling.
2. Add the green beans. Cook 4 minutes or until crisp-tender.
3. Add peas to green beans; cook 2 minutes.
4. Drain in colander.
5. Add pink beans. Rinse under cold water until cool; drain again.
6. Whisk white wine vinegar, extra-virgin olive oil, salt, and pepper in a bowl.
7. Stir in beans and chopped fresh tarragon.