Three-Bean Salad

**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.