



Ingredients

- ✓ 12oz fresh green beans
- ✓ 15oz can red kidney beans, rinsed & drained
- ✓ 15oz can chick peas, rinsed & drained
- ✓ 1 small zucchini (4oz.)
- ✓ 2/3 cup sliced red onion
- ✓ 1/2 cup diced sweet bell pepper
- ✓ 1/2 cup daikon or watermelon radish, thinly sliced
- ✓ 1/4 cup extra virgin olive oil
- ✓ 3 Tbsp. apple cider vinegar
- ✓ 2 Tbsp. coconut sugar (other sweetener)
- ✓ 2 tsp. finely chopped garlic (1 - 2 cloves)
- ✓ 1 tsp. Dijon mustard
- ✓ 1/2 tsp. salt
- ✓ 1/4 tsp. black pepper

Notes:

- The green beans should be topped, tailed, and halved crosswise.
- The zucchini should be quartered lengthwise and cut into thin slices.
- Use either red, orange or yellow sweet bell pepper.

Preparation

Add generous salt to a large pot of boiling water. Add green beans and blanch until just tender. Drain and rinse with cold water. Add to a medium mixing bowl with drained kidney beans and chickpeas, zucchini, red onion, bell pepper and radish. In a small bowl whisk together olive oil, cider vinegar, coconut sugar, garlic, mustard, salt and pepper. Pour over bean mixture and toss well to mix. Season to taste and serve.