

TUSCAN BEAN SALAD^o











CONTAINER EQUIVALENTS (per serving): 1/2









2 cans (15-oz. each) cannellini beans,

drained, rinsed

3/4 cup seeded, chopped Roma

tomatoes (approx. 2

medium)

2 cloves garlic, finely chopped

⅓ cup thinly sliced red onion

(approx. ½ medium)

1 Tbsp. finely chopped fresh

rosemary

sea salt (or Himalayan salt) ½ tsp.

½ tsp. ground black pepper 3 Tbsp. extra-virgin olive oil 1 Tbsp. red wine vinegar

loosely packed, fresh whole 1/4 cup

basil leaves

- 1. Combine beans, tomatoes, garlic, onion, rosemary, salt, pepper, oil, and vinegar in a large mixing bowl; toss gently to blend.
- 2. Stack and roll basil leaves on your work surface and thinly slice (chiffonade). Add to bean mixture; toss gently to blend. Enjoy!

RECIPE NOTES:

- To seed a fresh tomato, cut the ends off, cut out the core, and gently scoop out any remaining seeds that weren't removed with the core.
- Chiffonade is a simple technique in which the leaves of a soft herb are stacked, rolled, and sliced thin. It is a great way to cut delicate herbs without bruising and it looks beautiful!

OThis recipe works well with 80 Day Obsession. Make sure it works with your container counts.

NUTRITIONAL INFORMATION (per serving): Calories: 151 Total Fat: 7 g Saturated Fat: 1 g Cholesterol: 0 mg Sodium: 304 mg Carbohydrates: 17 g Fiber: 4 g Sugars: 1 g Protein: 6 g

Recipes containing the 🔐 icon are designed to be Gluten-Free and contain no gluten. If you are following a gluten-free diet, remember to check all labels to confirm your ingredients are 100% gluten-free, since foods are often processed at facilities that also process wheat and other grains.

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