



GREEK BEAN SALAD (FASOLIA PIAZ)

45 MINUTES
15 minutes active

This simple bean salad was inspired by one we tasted in Greece. We swapped the large, flat butter beans typically used by Greek cooks for easier-to-find cannellini, and we opted for the convenience of canned. But to compensate for canned beans' blandness, we heated them in the microwave, then tossed them while still hot with oil,

vinegar and aromatics. As the beans cool, they absorb the seasonings, so they're flavorful throughout. The beans can be heated, dressed and refrigerated up to a day in advance; if you like, bring the beans to room temperature before tossing with the avocado, herbs and lemon, but even cold the salad is delicious.

Don't skip the step of heating the beans in the microwave and don't allow the beans to cool before adding the oil, vinegar and aromatics. Dressing them while hot ensures they are fully infused with flavor. To keep the flavors and colors fresh and bright, don't add the avocado and herbs until you're ready to serve.

INGREDIENTS

4	15½-OUNCE CANS CANNELLINI BEANS, RINSED AND DRAINED
	KOSHER SALT AND GROUND BLACK PEPPER
2	MEDIUM GARLIC CLOVES, FINELY GRATED
1	SMALL RED ONION, HALVED AND THINLY SLICED
⅓	CUP RED WINE VINEGAR
3	TABLESPOONS EXTRA-VIRGIN OLIVE OIL, PLUS MORE, TO SERVE
1	RIPE AVOCADO, HALVED, PITTED, PEELED AND CHOPPED INTO ½-INCH PIECES
1	CUP LIGHTLY PACKED FLAT-LEAF PARSLEY, TORN IF LARGE
½	CUP LIGHTLY PACKED FRESH DILL, CHOPPED
1	TEASPOON GRATED LEMON ZEST
1	TEASPOON LEMON JUICE

DIRECTIONS

In a large microwave-safe bowl, toss the beans with 1 teaspoon salt. Cover and microwave on high until hot, 3 to 3½ minutes, stirring once halfway through.

To the hot beans, add the garlic, onion, vinegar, oil, 2 teaspoons salt and ¾ teaspoon pepper; toss to combine. Let stand until cooled to room temperature, about 30 minutes, stirring once or twice.

Stir the beans once again, then stir in the avocado, parsley, dill and lemon zest and juice. Taste and season with salt and pepper. Transfer to a serving bowl and drizzle with additional oil.
