

Taste of Home



# Balsamic Three-Bean Salad

★★★★☆

*Here's my little girl's favorite salad. She devours it just about as fast as I can make it. I suggest preparing it ahead of time so the flavors can get to know each other. &mdash;Stacey Feather, Jay, Oklahoma*

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**TOTAL TIME:** Prep: 25 min. + chilling

**YIELD:** 12 servings (3/4 cup each).

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## Ingredients

2 pounds fresh green beans, trimmed and cut into 2-inch pieces

1/2 cup balsamic vinaigrette

1/4 cup sugar

1 garlic clove, minced

3/4 teaspoon salt

2 cans (16 ounces each) kidney beans, rinsed and drained

2 cans (15 ounces each) cannellini beans, rinsed and drained

4 fresh basil leaves, torn

## Directions

1. Fill a Dutch oven three-fourths full with water; bring to a boil. Add green beans; cook, uncovered, 3-6 minutes or until crisp-tender. Drain and immediately drop into ice water. Drain and pat dry.
2. In a large bowl, whisk vinaigrette, sugar, garlic and salt until sugar is dissolved. Add canned beans and green beans; toss to coat. Refrigerate, covered, at least 4 hours. Stir in basil just before serving.

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