

# White Bean and Cherry Tomato Salad

From – [simplyrecipes.com](http://simplyrecipes.com)

1-15 oz can of white beans drained and rinsed  
1 pint cherry tomatoes, halved  
1/3 cup coarsely chopped parsley

## *Dressing Ingredients:*

1/4 cup extra virgin olive oil  
3 gloves garlic, peeled and smashed  
1 3" sprig of fresh rosemary  
3 anchovy fillets, coarsely chopped (omit for vegetarian option)  
1/4 cup freshly grated Parmesan cheese  
3/4 tsp Kosher salt  
1/4 tsp freshly ground pepper  
1 tsp lemon zest  
1/4 cup lemon juice

- Start by making the dressing.
- Put the garlic and rosemary in olive oil in a small saucepan.
- Heat on medium until the rosemary begins to sizzle.
- Remove the pan from the heat and let sit for 20 minutes, allowing the rosemary and garlic to infuse in the oil.
- Remove rosemary sprig from the oil, discard.
- Remove the garlic from the oil, reserving the oil.
- Add the garlic, anchovies, Parmesan cheese, salt, pepper, lemon zest and lemon juice to a food processor. Pulse until smooth.
- In a medium bowl, gently fold the garlic mixture in with the beans until they are well coated.
- Let sit for a few minutes for the beans to absorb.
- Gently mix in the reserved olive oil, tomatoes and parsley.



For more recipes visit us at  
[www.HealthyHarvestFarmCSA.com](http://www.HealthyHarvestFarmCSA.com)