White Bean and Cherry Tomato Salad
From – 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:
¼ cup extra virgin olive oil
3 cloves garlic, peeled and smashed
1 3” sprig of fresh rosemary
3 anchovy fillets, coarsely chopped (omit for vegetarian option)
¼ cup freshly grated Parmesan cheese
¾ tsp Kosher salt
¼ tsp freshly ground pepper
1 tsp lemon zest
¼ 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.

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