
White Bean Salad with Feta and Basil

Serves 10

3 15½-ounce cans Great Northern beans, rinsed and drained

1 yellow or red bell pepper, sliced in thin strips

1 medium red onion, chopped

3 tablespoons chopped fresh basil, plus more

for garnish

¼ cup olive oil

2 tablespoons red wine vinegar

¼ cup plus 2 tablespoons crumbled feta cheese, divided

Salt and white pepper

1 tomato, chopped

1. Combine beans, bell pepper, onion and basil in a large bowl.

2. In a blender, puree olive oil, vinegar and 2 tablespoons feta; season to taste with salt and pepper.

3. Drizzle vinaigrette over bean mixture and toss. Refrigerate for several hours or overnight. Just before serving, add chopped tomato and additional basil and toss; sprinkle with remaining ¼ cup feta.

— *Star Tribune*
