

Herbed Bean Salad

Tossed with an herbed vinaigrette, this cannellini bean salad is the perfect accompaniment to our Pork Chops Agrodolce (see related recipe at left). Soak the beans overnight to ensure they cook more quickly and evenly.

Ingredients:

1 1/2 cups cannellini beans, picked over, rinsed and soaked overnight

2 fresh thyme sprigs

1/2 yellow onion, peeled

1 bay leaf

1 shallot, finely diced

1 tsp. finely chopped fresh oregano

3 Tbs. thinly sliced fresh basil

2 tsp. fresh lemon juice

1/2 cup extra-virgin olive oil

Kosher salt and freshly ground pepper, to taste

Directions:

Drain the beans and rinse with cold water. Place in a Dutch oven and add the thyme sprigs, onion and bay leaf. Add water to cover by 3 inches. Bring to a boil over medium-high heat, reduce the heat to medium-low and simmer, uncovered, until the beans are tender, 45 to 55 minutes. Discard the thyme sprigs, onion and bay leaf. Drain the beans in a colander and rinse with cold water.

In a large bowl, whisk together the shallot, oregano, basil, lemon juice and olive oil, and season with salt and pepper. Add the beans and stir to coat well with the vinaigrette. Adjust the seasonings with salt and pepper. Serves 4.