



CRISP AND COOL

Radishes deliver crunch and a pretty pop of color.

White Bean and Radish Salad

ACTIVE 15 MINUTES TOTAL 15 MINUTES

6 SERVINGS This satisfying salad is great alongside broiled fish, roast chicken, or a simple steak. To turn it into a vegetarian meal, fold in sliced hard-boiled eggs.

- 2 anchovy fillets packed in oil, drained
- $\frac{3}{4}$ cup extra-virgin olive oil
- 2 Tbsp. drained capers
- 2½ cups (packed) fresh flat-leaf parsley leaves, divided
- $\frac{1}{4}$ cup (or more) white wine vinegar
- Kosher salt, freshly ground pepper
- 1 bunch radishes, trimmed, cut into thin wedges
- 2 scallions, thinly sliced
- 3 15-oz. cans cannellini (white kidney) beans, rinsed
- $\frac{1}{4}$ cup oil-cured black olives, pitted, quartered

Blend anchovies, oil, capers, and 1 cup parsley in a blender until a coarse purée forms. Transfer to a large bowl, mix in $\frac{1}{4}$ cup vinegar, and season with salt, pepper, and more vinegar, if desired.

Add radishes, scallions, beans, olives, and remaining 1½ cups parsley to bowl and toss to combine.

DO AHEAD: Salad can be made 4 hours ahead. Cover and chill.

CALORIES 470 FAT 35 G FIBER 9 G

THE BA STAPLE CANNED BEANS

Opening a can of white beans is one of our favorite ways to start cooking. The pantry staple is easy to spin into textured salads and sides. Just pair them with what you have in the fridge or what looks good at the market (always give the beans a quick rinse first). Scored a basket of cherry tomatoes? Halve them and toss with beans, goat cheese, and a handful of herbs, then drizzle with lemon juice and olive oil. That lone cucumber in the crisper? Chop it and add it to beans with mint, red onion, and white wine vinegar. They're also great for leftovers: Mix into last night's sautéed greens and finish with toasted almonds and grated Parmesan for a revitalized side.