Maple Rosemary Bean Salad

A
flavorful medley of kidney beans, black beans, green beans and artichokes seasoned with rosemary and lightly sweetened with maple syrup
Yield:

8 servings
Ingredients:

1 can (15 ounces) cut green beans, drained (OR 1 1/2 cups cut cooked green beans from fresh or frozen)
1 can (15 ounces) dark red kidney beans, drained (or 1 1/2 cups cooked dark red kidney beans)
2 cans (15 ounces each) black beans, partially drained
1 can (15 ounces) marinated artichoke hearts, drained and cut into bite-size chunks (about 1 cup)
1/3 cup finely chopped onion
3 tablespoons balsamic vinegar
6 tablespoons pure maple syrup
1/2 teaspoon salt
1 1/2 tablespoons dried rosemary
1/2 teaspoon poultry seasoning
1/2 teaspoon granulated garlic (or 1 clove freshly minced garlic)
2 tablespoons olive oil
Instructions:

1.
In large mixing bowl, combine all ingredients and toss to coat.
Refrigerate for 4-6 hours to allow flavors to combine. Serve bean salad
cold or at room temperature.

Bean salad will keep in the fridge for up to a week.



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This recipe is from Tammy’s Recipes.