

White Bean & Radish Salad with Anchovy Vinaigrette

WITH TEXAS HILL COUNTRY OLIO NUOVO EVOO



Ingredients

- 1 qt drained cannellini beans, cooked or canned
- 3/4 cup watermelon radish, quartered and thinly sliced
- 3/4 cup breakfast radish, thinly sliced
- 3/4 cup celery, 1/4" slice on a bias
- 1/4 cup bulb onion, thinly sliced
- 1/2 cup anchovy vinaigrette
- 3 tbsp chopped dill



Notes

Anchovy Vinaigrette:

- 1/4 cup lemon juice
- 3 anchovies, smashed
- 1 1/2 tsp dijon mustard
- 2/3 cup Olio Nuovo EVOO
- 2 1/4 tsp kosher salt
- 3/4 tsp fresh ground black pepper

Directions

1. Cut and prep ingredients as directed.
2. For vinaigrette, combine all ingredients and blend with a handheld immersion blender.
3. Then mix all your ingredients in a bowl with the vinaigrette. And you're done!