



## Olive on Tap Mediterranean Bean Salad

INGREDIENTS: 15 ounces Cannellini beans (drained and well rinsed) \* 15 ounces Garbanzo beans (chickpeas drained and well rinsed) \* 1 cup Cherry Tomato (halves) \* 2 Persian Cucumbers (small, halved lengthwise and thinly sliced, do not peel) \* 1/4 Red Onion (thinly sliced) \* 1/2 cup Peppadew peppers (rough chopped) \* 1/2 cup Black olives (halved) \* 1/2 cup Pimento stuffed green olives (halved) **or Kalamata Olives** \* 1/2 cup Marinated Artichokes (chopped) \* 1 cup Bell Peppers (assorted colorful, diced) \* 1/4 cup Roasted Red Peppers \* 5 Roasted Garlic cloves (minced) \* 2 teaspoons Lime Juice \* 10 Leaves of Basil shredded \* 1/4 cup **Olive on Tap Organic Extra-Virgin Olive Oil** \* 4 tablespoons **Olive on Tap Red Wine Vinegar** (or more to taste) 1 teaspoon Dried Italian Herbs (I used thyme, oregano, and rosemary)  
1/2 cup crumbled feta cheese

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Toss everything together. Fresh is better and so worth the effort and time. Season with cracked salt & cracked black pepper  
Finish with crumbled feta cheese

Enjoy!