Three Bean Salad

Ingredients:

- 3 cups of beans, cooked (1 cup for each type of bean)
- ⅓ (about ¾ cup) onion, finely chopped
- 2 stalks (about 1 cup) celery, finely chopped
- 1-2 bell peppers, chopped
- ¼ cup vinegar
- 3-4 tablespoons oil

Optional:

- This recipe works best with a red onion, but you can use other types of onions as well.
- Add a splash of lemon juice and a couple tablespoons of sugar to the oil and vinegar dressing.
- Add mustard and mayonnaise to the oil and vinegar for a creamier dressing.
- Add chopped tomatoes and cucumbers for extra veggies.
- Season with garlic powder, salt, and pepper.
- Add fresh herbs such as green onions, cilantro, or parsley.

Prep: 5 minutes

1. In a large bowl, combine the beans, chopped peppers, onions, and any other veggies and herbs. Stir together.
2. In another bowl, mix the oil, vinegar, and other dressing ingredients together. Mix well to combine.
3. Add the dressing to the bowl with the beans and veggies. Stir well to make sure that everything is coated evenly.
4. Salt and pepper to taste.
5. For best results, cover and refrigerate the bean salad for a couple hours before serving.
6. Serve and Enjoy!

Cook: 10 minutes