

Black & White Bean Salad with Fresh Mozzarella

This recipe takes the popular Caprese salad to the next level, with black and white beans transforming it into a main course. Pour a Juicy Rosé wine and serve slices of Pane Turano for soaking up any leftover vinaigrette. Mangia!



Ingredient list for 4 servings

Vinaigrette

- 1 ½ tablespoons white wine vinegar
- 1 ½ tablespoons lime juice
- 2 tablespoons Dijon mustard
- ½ teaspoon salt
- freshly ground black pepper - to taste
- 1 garlic clove - chopped
- ½ cup olive oil

Salad

- 1 15 oz can black beans - drained & rinsed
- 1 15 oz can white cannellini beans - drained & rinsed
- 4 scallions - chopped
- 3 large plum tomatoes - seeded & chopped or 1 pint grape tomatoes - halved
- 8 ounces fresh mozzarella cheese - sliced into ½ inch squares
- ¼ cup fresh basil - chopped



- Using a food processor or electric mixer, mix together all ingredients for vinaigrette except olive oil until smooth. Slowly add in olive oil and mix until it is thick and emulsified. Set aside.
- In a large bowl, mix together black and white beans. Pour half the vinaigrette over the beans and mix. Marinate for 30 minutes.
- To the beans, add scallions, tomatoes, mozzarella and basil. Pour in remaining dressing, mix well. Adjust salt and pepper to taste.

Note: If you have any fresh mozzarella left over, drain off the liquid and either wrap it tightly (refrigerate and use within 2 - 3 days) or submerge it in water (refrigerate and use within 1 week, changing the water every couple of days).