

# Cuban Black Bean Salad



FOODSERVICE

SERVING SIZE: 8

## Ingredients

- 6 fluid ounces Canola Oil
- 6 fluid ounces Red Wine Vinegar
- 1 teaspoon Sal
- 1/4 teaspoon Black Pepper
- 2 teaspoons Dry Oregano
- 1 teaspoon Minced Garlic
- 1/2 cup Green Diced Pepper 1/4 inch
- 1 cup Diced Red Pepper 1/4 inch
- 5 1/3 cups **Furmano's Black Beans**, Drained & Rinsed
- 1/2 cup Green Onion, Sliced

## In This Recipe



Black Beans, Low Sodium -  
Bella Vista



Black Beans in Brine

## Preparation

1. In a large mixing bowl, place Red Wine Vinegar, Salt, Black Pepper, Dry Oregano, and Minced Garlic.
2. While whisking vinegar mixture, add Canola Oil in a steady stream.
3. Add Red Pepper, Green Pepper, Furmano's Black Beans, and Green Onion. Toss to blend. Refrigerate for at least 1 hour before serving.

