

# Black Bean Panzanella



**FOODSERVICE**

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**SERVING SIZE: 20**

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## Ingredients

- 4 fluid ounces Vinegar, Balsamic
- 3 1/3 tablespoons Minced Garlic
- 2 1/2 cups Halved Grape Tomatoes
- 5 cups **Furmano's Black Beans**, Drained & Rinsed
- 1 1/4 liquid cups Water
- 2 1/2 cups Red Onion, Sliced
- 2 1/2 teaspoons Salt
- As Needed Red Pepper Flakes
- 1 cup Shredded Parmesan
- 2 1/2 cups Spring Mix
- 1 1/2 pounds Pumpernickel Croutons

## In This Recipe



Black Beans, Low Sodium -  
Bella Vista



Black Beans in Brine

## Preparation

1. In a large bowl, combine Balsamic Vinegar, Garlic, Grape Tomatoes, Furmano's Black Beans, Olive Oil, Red Onion, Salt, and Red Pepper Flakes. Mix together and let marinate for 1 hour.
2. Just before serving, add Croutons, Parmesan, and Spring Mix. Toss to coat with dressing.

