

# Thai Chili Bean Salad



**FOODSERVICE**

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**SERVING SIZE: 8**

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## Ingredients

- 4 fluid ounces Rice Vinegar
- 1 liquid teaspoon Sesame Oil
- 2 fluid ounces Canola Oil
- 2 fluid ounces Soy Sauce
- 1 1/3 tablespoons Sugar
- 1 liquid teaspoon Hot Pepper Sauce
- 3 cups **Furmano's Dark Kidney Beans**, Drained and Rinsed
- 2 cups **Furmano's Chick Peas** , Drained and Rinsed
- 1 teaspoon Minced Garlic
- 1/2 cup Diced Onion
- 1/2 cup Sliced Thai Red Chillies
- 1/4 cup Chopped Parsley

## In This Recipe



Extra Fancy Chick Peas  
(Garbanzo Beans)

## Preparation

1. In a large bowl, add Rice Vinegar, Sesame Oil, Canola Oil, Soy Sauce, Sugar and Hot Pepper Sauce. Whisk together.
2. Add Red Kidney Beans, Chick Peas, Garlic, Onion, Thai Chillies, and Parsley. Toss to coat with dressing. Marinate for 1 hour prior to serving.