

## **Bean and Red Potato Salad**

- 1 ½ lbs. (750 g) small red potatoes
- 3 cup (750mL) white navy beans (cooked)
- 4 green onions (sliced)
- 1 small sweet red pepper, diced
- 3 tbsp (45mL) white wine vinegar
- 1 tsp (5mL) Dijon mustard
- ¼ cup (50mL) canola oil
- salt & pepper
- 2 tbsp (25mL) chopped parsley

Cook the potatoes in a pot of salted water until tender. Drain and let cool. When potatoes are cool, cut in quarters and place in a large bowl. Add the cooked white pea beans, green onions and red pepper.

In a small bowl whisk together the vinegar and Dijon mustard. Slowly whisk in the canola oil. Season with salt and pepper to taste. Toss the salad with the dressing. Garnish with chopped parsley and serve.