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Cilantro Three-Bean Salad

Prep Time: 20 mins

Rest Time: 2 h 40 mins

Total Time: 20 mins

Ingredients

- 1/2 cup(s) vinegar, cider
- 3 tablespoon oil, salad
- 2 teaspoon sugar, brown (packed)
- 1/4 teaspoon salt
- 1/4 teaspoon pepper, black ground
- 1 can(s) beans, garbanzo (chickpeas), (15 ounces) drained and rinsed
- 1 can(s) beans, white (small), (15 ounces) drained and rinsed
- 1 package(s) beans, lima, (10 ounces) thawed
- 3 medium carrot(s), coarsely chopped
- cilantro
- 1/3 cup(s) cilantro
- 1 pepper(s), jalapeno, seeded and finely chopped

Recipe Tip:

Chill 2 to 24 hours.

Preparation

1. For dressing, in a large bowl, whisk together cider vinegar, oil, brown sugar, salt, and pepper. Stir in garbanzo beans, white beans, lima beans, carrots, the 1/3 cup snipped cilantro, and the chile peppers. Cover and chill for 2 to 24 hours, stirring occasionally. Tote salad in an insulated container with ice packs.
2. Transfer bean mixture to a serving bowl. If desired, garnish with additional snipped cilantro.

