



Black Bean Salad

Ingredients

- 1 15 ounce can of black beans, drained and rinsed
- 1 15-ounce can chickpeas/garbanzo beans, drained and rinsed
- 1 medium red onion, finely diced
- 1 or 2 roasted peppers, finely diced
- 2 tablespoons [Fustini's Sicilian Lemon balsamic](#)
- 2 tablespoons [Fustini's Walnut oil](#)
- 4 tablespoons [Fustini's Medium SELECT olive oil](#)
- Salt and pepper, to taste

Vinegar substitution suggestions: [Fustini's 12-Year White balsamic](#), [Fustini's Mango balsamic](#).

Olive oil substitution suggestions: [Fustini's Persian Lime Olive Oil](#)

Directions

Step 1.

Rinse the black beans and chickpeas in a colander, and then allow to drain. Finely chop red onion and one or two roasted sweet peppers. In a separate bowl, whisk together olive oil and balsamic. Season to taste with salt and black pepper.

Step 2.

Add the beans, onion and red peppers, then toss all ingredients with the dressing and let it marinate for at least four hours. This amount of dressing provides a good amount of flavor to the salad, but you may want to drain it a little before serving. Tastes best at room temperature, but keeps in the refrigerator for at least a week.