



## Black Bean Salad

### Ingredients

- 1 15 ounces can of black beans, drained and rinsed
- 1 15 ounces 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](#), [Fustini's Spicy Korean 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 Fustini's **Balsamic Vinegar and** Fustini's **Olive Oil**. 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.