

# Chimichurri Bean Salad



**FOODSERVICE**



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**SERVING SIZE: 24**

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## Ingredients

- 2 tablespoons Minced Garlic
- 6 cups Chopped Parsley
- 2 1/4 cups Cilantro, Chopped
- 1/4 teaspoon Crushed Red Pepper Flakes
- 1 pint Olive Oil
- 4 fluid ounces Rice Vinegar
- 2 teaspoons Salt
- 6 cups **Furmano's Dark Kidney Beans**, Drained and Rinsed
- 3 3/4 cups **Furmano's Garbanzo Beans**, Drained
- 1 1/2 cups Diced Onion
- 2 1/4 cups Red Pepper, Diced
- 2 teaspoons Cumin
- 2 teaspoons Chili Powder

## In This Recipe



Pouch Extra Fancy Chick Peas (Garbanzo)



Pouch Dark Kidney Beans in Brine

## Preparation

1. In a food processor, combine Garlic, Parsley, Cilantro, Crushed Red Pepper Flakes, and Olive Oil.
  2. After mixed, add Rice Vinegar in a steady stream. Then add Salt.
  3. Pour dressing into a large bowl and add Dark Red Kidney Beans, Garbanzo Beans (Chick Peas), Diced Onion, Diced Red Pepper, Cumin, and Chili Powder. Toss together and marinate for at least one hour before serving.
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