

# Mediterranean Navy Beans



**FOODSERVICE**

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SERVING SIZE: 12

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## Ingredients

- 6 fluid ounces Water
- 2 fluid ounces White Wine Vinegar
- 2 1/4 teaspoons Dijon Mustard
- 1 1/8 cup Salami, Diced
- 1/2 cup Shallots, Minced
- 1/2 cup Greek Olives, Pitted and Diced
- 5 cups **Furmano's Navy Beans** or **Furmano's Great Northern Beans**, Drained
- 1/2 teaspoon Salt
- As Needed Black Pepper

## In This Recipe



Navy Beans in Brine

## Preparation

1. In a large bowl, add Olive Oil and Dijon Mustard. To that, add White Wine Vinegar in a steady stream as you whisk.
2. Add Salami, Shallots, Olives, Navy Beans, and Salt. Toss gently in dressing.
3. Taste and add Black Pepper to the desired level.
4. Allow salad to marinate in refrigerator for at least one hour prior to serving. May be made a day ahead of time.

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