

# Balsamic Black Bean and Edamame



FOODSERVICE

SERVING SIZE: 32

## Ingredients

- 1 1/3 liquid tablespoons Vinegar, Balsamic
- 1 liquid cup Canola Oil
- 8 cups **Furmano's Black Beans**, Drained & Rinsed
- 4 cups Edamame, Shelled
- 4 cups Halved Grape Tomatoes
- 1 1/3 tablespoons Minced Garlic
- 1 cup Onion, Minced
- 1 1/3 liquid tablespoons Soy Sauce
- 2 teaspoons Salt

## In This Recipe



Black Beans, Low Sodium - Bella Vista



Black Beans in Brine

## Preparation

1. In large mixing bowl, add Balsamic Vinegar and Canola Oil, whisk to emulsify.
2. Next, add Drained Black Beans, Edamame, Grape Tomatoes, Garlic, Onion, and Soy Sauce. Toss gently together to blend with dressing.
3. Taste and add Salt if necessary.

