

Easy 5-Bean Salad: A Fresh and Healthy Side Dish

What Makes 5-Bean Salad Special?



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INGREDIENTS

For the Dressing: 1/3 cup olive oil 1/4 cup apple cider vinegar 2 tablespoons sugar (or honey for a natural option) 1 teaspoon Dijon mustard 1/2 teaspoon garlic powder 1/2 teaspoon salt 1/4 teaspoon black pepper:

DIRECTIONS

1. Instructions:
2. Prepare the : Beans and Vegetables:
3. Combine all the beans, red onion, and green bell pepper in a large mixing bowl.
4. Make the : Dressing:
5. In a small bowl, whisk together the olive oil, apple cider vinegar, sugar, Dijon mustard, garlic powder, salt, and black pepper until emulsified.
6. Combine and : Toss:
7. Pour the dressing over the bean mixture and toss until everything is evenly coated.
8. Chill and : Serve:
9. Cover and refrigerate for at least 2 hours (or overnight) to let the flavors meld. Serve chilled.

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Original recipe: <https://chefmaniac.com/easy-5-bean-salad-a-fresh-and-healthy-side-dish/>