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## Armenian White Bean Salad

Serves 6-8

### Ingredients:

3-4 cups large white navy beans or north beans, canned – drained  
1 cup fresh tomatoes, seeded and diced  
1/2 cup olive oil  
1 cup diced celery (and tops)  
1 cup diced carrots  
1/2 cup fresh chopped parsley  
1/2 cup diced red onion  
1/2 cup finely sliced green onion  
1 cup diced zucchini  
1/2 cup sliced green or red bell pepper  
3 cloves fresh garlic, minced  
1 teaspoon Kosher salt  
1/2 teaspoon cayenne pepper  
1/2 teaspoon paprika  
1 1/2 teaspoon fresh dill  
1/4 teaspoon black pepper

Juice of 1 large lemons and 1/4 cup red wine vinegar- to taste  
Fresh lemon wedges as garnish  
Fresh chopped parsley as garnish  
3-4 boiled eggs, chopped, as garnish

### Preparation:

Rinse beans with cold water drain, place in a large bowl.

Add the tomatoes, olive oil, celery, carrots, red onion, green onion, zucchini, bell pepper, garlic, salt, cayenne pepper, paprika, dill, black pepper, and lemon juice and vinegar to taste, toss a few times, and adjust seasonings.

Cover and chill salad.

Arrange salad in a serving bowl or on a large platter garnished with lemon wedges, parsley and chopped boiled eggs

Serve with pita bread

Drizzle salad with a little olive oil, if desired.