



Feta & Bean Salad Veggie Protein-Packed!

Ingredients:

- 2 T extra virgin olive oil
- 2 cloves garlic, minced
- 2 t finely chopped fresh Rosemary leaves
- 2 cups (9 ounces) shelled Edamame beans
- 1 (15 oz) can Cannellini beans, drained & rinsed
- 4-5 oz Feta cheese, crumbled
- 1/4 cups chopped fresh flat-leaf parsley
- 1/4 t Kosher salt
- 1/4 t ground black pepper

Directions:

1. In a small, nonstick skillet, heat the oil over medium-low heat. Add the garlic and cook until fragrant, but not brown, about 30 seconds. Remove the pan from the heat and stir in the Rosemary. Set aside.
2. Combine the Edamame beans, Cannellini beans, cheese, parsley, and s&p in a serving bowl. Add the garlic mixture and toss well until all the ingredients are coated.

Bon Appetit!