Bean Salad on Ciabatta al pesto verde

Easy | 4 Servings | 30 min.

"Insalata di fagioli" has a long history and is a classic of Italian cuisine.

The bean salad as we know it today is the result of traditional recipes with many regional variations. It's not only delicious and nutritious, but also simple to make and highly adaptable. Whether served as an appetizer, side dish, or light main course, its quick preparation and fresh, distinctive flavor will instantly bring the Italian sun to your plates.

Ingredients

2 cloves of garlic

1 red onion

250 g cherry tomatoes

2 cans (425 ml) white beans

1 can of ORO di Parma Organic Chunked Tomatoes with Basil

Salt

Pepper

1 tbsp liquid honey

2 tbsp white wine vinegar

6 tbsp olive oil

1 ciabatta

1 jar of ORO di Parma Pesto Verde

Step 1: The Preparation

To make our bean salad, start by peeling the onion and garlic. Finely chop the garlic and cut the onion into thin strips. Next, wash the cherry tomatoes and cut them in half. Place the white beans in a colander, let them drain, and rinse them.

Step 2: Bean Salad

Now is a good time to heat a skillet with a little olive oil for our ciabatta. While it's heating up, we'll marinate our prepared ingredients along with the chopped tomatoes, basil, salt, pepper, honey, vinegar, and 2 tablespoons of olive oil.

Step 3: Ciabatta

Now let's focus on the toasty flavors, which are the perfect complement to our fresh, fruity salad. To do this, slice the ciabatta and toast it on both sides until crispy.

Step 4: The Finale

To finish, we spread 1 teaspoon of pesto verde on each ciabatta and top it with the bean salad. A culinary trip to Italy can be that simple. Buon appetito!

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