

Colorful Summer Salad

Category: Salad

Servings: 4

Rating: 10

Source: Mill Creek Vineyards

Description:

Mill Creek Newsletter says that this is great with BBQ New York steak, topped with melted gorgonzola and served with french bread.

Ingredients:

oregano	1 or 2 tips, fresh
rosemary	2 or 3 tips, fresh
sugar	1 teaspoon
balsamic vinegar	1 tablespoon
olive oil	1 tablespoon
celery	1/2 cup, chopped
avocado	1, diced coarsely
tomato	1 cup, chopped
green onion	4 chopped
parsley	1/4 cup minced coarsely
white beans	2 cups, small drained

Instructions:

Either home cook the beans in chicken broth and season with light spices, or use tinned white beans.

Mix the oil, vinegar, and sugar in a small bowl. Crush the herbs and immerse them in the dressing for 30 to 45 minutes. Remove and pour the dressing over the other ingredients before serving.