



Aunt Nellie's[®]

WARM BEAN & SWISS CHARD SALAD

SERVES: Makes 4 SERVINGS

PREP TIME: 20 MINUTES

COOK TIME: 1 MINUTE

INGREDIENTS

- 1 jar (15.5 ounces) Aunt Nellie's 3 Bean Salad
- 1 bunch red Swiss chard, coarsely chopped, thick stems removed (about 5 cups)
- 1/3 cup thinly sliced red onion
- 1/3 cup cherry tomatoes, halved
- 1/8 teaspoon freshly ground black pepper
- 1/8 teaspoon crushed red pepper flakes
- 1 tablespoon olive oil
- 1 large garlic clove, finely chopped
- 1 teaspoon Dijon mustard
- 2 tablespoons crumbled feta

INSTRUCTIONS

1. Drain bean salad; reserve liquid. Place beans in large bowl.
2. Add chard, onion and tomatoes to bowl. Sprinkle with black pepper and red pepper flakes; toss to combine.
3. In large skillet heat oil over medium heat. Add garlic; cook and stir 1 minute or until fragrant. In small bowl, whisk together mustard and 1/4 cup reserved bean liquid. Stir into hot oil; continue stirring until mixture is well combined.
4. Add bean mixture to skillet, toss just until chard is wilted, 30 to 60 seconds.

5. Transfer to serving dish. Sprinkle with feta cheese.

FIND IT ONLINE:

<https://auntnellies.com/warmbeanswisschardsalad/>

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