

Spanish White Bean, Celery and Olive Salad



PASTRY

- 6 tablespoons extra virgin olive oil
- 3 tablespoons red wine vinegar or sherry vinegar
- 1 teaspoon smoked paprika (or regular paprika)
- 1/2 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- 2 garlic cloves, finely chopped
- 1/4 cup finely chopped fresh flat-leaf parsley
- 1 small red onion, finely diced
- 2 x 400g cans of cannellini beans — rinsed and drained
- 3 stalk celery, finely diced
- 1 red capsicum, roasted over a gas burner and finely diced
- 20 black olives, pitted and diced
- 3 tomatoes, diced (optional)

METHOD

1. Place the olive oil, vinegar, paprika, salt, pepper, garlic and parsley in a small bowl and whisk to combine.
2. To roast the red capsicum place it directly on a gas stovetop burner, turning until blackened all over. Place into a bowl until cool enough to cut into small dice.
3. Place all of the salad ingredients into a large bowl. Pour the dressing over the ingredients and toss gently until well combined.