

PEPPADEW BEAN AND SALAMI SALAD

By Camine Pappas/2013

Prep Time: 20 minutes. Total 20 minutes

INGREDIENTS:

6 pickled Peppadew Peppers, sliced into large chunks

1/2 C of the cuts/pieces of your favorite salami

1 can artichoke quarters, drained

1 3/4 C blanched green beans. I use the frozen ones from Trader Joes, and put them in luke warm water til thawed, then drain and pat dry

1/2 C loose, chopped cilantro

1 can northern white beans, drained and rinsed

1/3 small red onion thinly sliced

Salt and Pepper

Rice Wine Vinegar (About 3 T)

Fine Olive Oil (About 3 T)



Toss, serve and munch! REALLY good the next day as the vinegar kind of pickles everything and melds

the flavors. At this point I often add more 'stuff.' Like cold corn, or shrimp. I also think you would be fine to add a small bit of fresh dill, and little sugar if you want sweetness. This is a good base for a LOT of salads that are zingy and colorful!

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