



# Herby Garlicky White Bean Salad with Various Adornments

This is a variation on a white-bean salad I make a lot, with a revolving lineup of adornments. The golden raisins are optional but delicious. Add them last if you use them. Note: This salad is even better if you let it sit in the fridge overnight before commencing with step 2.

SOURCE [EMILYRNUNN.SUBSTACK.COM](http://EMILYRNUNN.SUBSTACK.COM) | SERVINGS 4 TO 6

- Lemon Garlic Vinaigrette (recipe below)
- 2 ½ cups cooked white beans (I used Rancho Gordo Alubia Blancas)
- 1 ½ cup diced celery
- 3 tablespoons finely chopped red onion (more to taste)
- 1 cup roughly chopped artichoke hearts (frozen or canned; just buy a decent brand)
- 1 cup halved cherry tomatoes
- Handful of mixed herbs, torn or chopped (I used basil, dill, tarragon, parsley)
- ½ cup golden raisins (optional)

1 In a big bowl, gently toss together the beans, celery, onion, and artichoke. Drizzle this with a good amount of the dressing. You want a lot but you don't want it swimming. Let this sit at room temperature for at least 30 minutes—an hour is even better.

2 Add the tomatoes, herbs, and golden raisins (if using). Toss gently to combine. Taste for salt and more dressing; serve. Note: This salad is even better if you let it sit in the fridge overnight before commencing with step 2.

## *Lemon Garlic Vinaigrette*

*In a jar with a tight-fitting lid, combine all ingredients and shake well to emulsify. Taste and adjust salt, etc. Makes about 1 cup.*

- ¼ cup lemon juice
- ⅔ cup olive oil
- 2 large cloves garlic, grated
- 2 teaspoons Dijon mustard
- 1 teaspoon honey
- Pinch salt
- Healthy pinch cayenne