



Mixed Bean Salad with Tomato Vinaigrette

This will serve about 6 people

Ingredients

- 5 plum tomatoes, cored
- ½ medium white onion
- 2 chilies
- ½ cup (packed) cilantro leaves with tender stems
- 3 tablespoons fresh lime juice, divided
- 1 teaspoon salt, plus 3 tablespoons if using fresh beans, plus more
- 4 pounds fresh shell beans (such as cranberry or butter), shelled, or three 15-ounce cans beans (such as black, cannellini, and/or kidney), rinsed
- ½ pound snap beans (such as Romano, wax, or green beans), thinly sliced on a diagonal
- ¼ cup olive oil

Preparation

- Purée tomatoes, onion, chilies, cilantro, 1 Tbsp. lime juice, and 1 tsp. salt in a food processor until almost completely smooth. Strain through a fine-mesh sieve into a medium bowl, pressing on solids to extract as much liquid as possible. Chill until ready to use.
- If using fresh beans, bring beans, 3 Tbsp. salt, and 6 cups water to a boil in a medium pot over medium heat. Reduce heat and simmer until beans are tender, 15–45 minutes (fresher beans will cook faster; drier beans will take longer). Taste and season with salt as needed; let beans cool in cooking liquid, about 2 hours.
- Drain beans and place in a large bowl. Add snap beans, oil, and remaining 2 Tbsp. lime juice; toss to combine. Let sit 1 hour to allow flavors to meld. Taste and season with salt as needed just before serving.
- This salad can be made 1 day ahead. Just cover and chill.