Crisp Cucumber & Tomato Salad



What You'll Need

- 2 containers Red Sun Farms heirloom cherry tomatoes
- 1 red onion, diced
- 1 Red Sun Farms English cucumber chopped
- 1 can Cannellini beans, rinsed and drained
- ½ cup finely chopped fresh parsley
- ¼ cup olive oil
- ¼ cup white wine vinegar
- 1 clove garlic, minced
- Kosher salt to taste

Directions

1. In a large bowl, mix tomatoes, onion, cucumber, beans and parsley.
2. Whisk olive oil, white wine vinegar, garlic and salt until emulsified. Pour over the tomato mixture. And stir gently.
3. Allow the salad to marinate for 30 minutes and serve cold or at room temperature.