

# Rustic Mediterranean Salad

**15 oz can white butter beans, drained**  
**1 cup canned artichokes hearts, chopped**  
**1 green bell pepper, chopped**  
**1 red bell pepper, chopped**  
**1/2 cup kalamata olives, chopped**  
**1/2 cup red onion, chopped**  
**1/4 cup extra virgin olive oil**  
**2 T white balsamic vinegar**  
**1 clove garlic, minced**  
**sea salt & fresh cracked pepper, to taste**  
**10 fresh basil leaves, chopped**

In a large bowl, combine beans, artichokes, peppers, black olives and diced onions and toss. In a separate mixing bowl, whisk together olive oil, vinegar, garlic, salt and pepper. Drizzle vinaigrette over bean mixture and toss again. Garnish with chopped basil.

*Recipe by Garden Chef Megan McCarthy*



ATLANTA BOTANICAL GARDEN