

Grah Salata

BEAN SALAD



Ingredients

(4 people)

200 g dried beans or 750 g fresh beans
1 purple onion, chopped
extra virgin olive oil
vinegar
salt and pepper
baking soda (optional)

Leave the dried beans to soak in water for 12 hours. If the beans are very large you can add a tablespoon of baking soda in the water.

Cooking for 40-45 minutes (or more, depending on the type of beans). Add salt almost cooked.

Chop the onion and leave it in salt, vinegar and extra virgin olive oil for 30 minutes.

Add the beans, now warm or cold. If you want you can add pepper.

Leave a little rest before serving.

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