

## Bean Salad

1-2 Tbs. extra-virgin olive oil  
4-5 cloves garlic, minced  
2 cups (9 ounces) shelled edamame beans  
(frozen work well here)  
1 (15-ounce) can cannellini beans, drained and  
rinsed  
1 tsp. paprika (optional)  
1/4 cup chopped fresh flat-leaf parsley  
(optional)  
Salt, ground black pepper to taste  
Freshly grated parmesan cheese



- ✚ In a small nonstick skillet heat the oil over medium-low heat. Add the garlic and cook until fragrant, but not brown, about 30 seconds. Remove the pan from the heat
- ✚ Combine the beans with all the spices in a serving bowl. Add the garlic mixture and toss well until all the ingredients are coated.