



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

White Bean Salad with Onion

Fasulye Piyazı



1 cup white bean
1 onion, medium size
1 scallion
1/2 bunch parsley
6 tbsp olive oil
3 tbsp vinegar
1 tsp salt
2 eggs

- # Boil the white beans and cool down.
- # Slice the onion into half circles finely, scrub with 1/2 tsp salt without damaging.
- # Slice the parsley and scallion finely.
- # Put the boiled and cooled white beans, sliced onion, scallion and parsley into the mixing bowl, and mix.
- # Mix the vinegar, olive oil and 1/2 tsp salt in a deep and small bowl to get a sauce.
- # Pour the sauce all over the mixture and mix them well. Then place on the service plate.
- # Garnish the salad by placing boiled egg slices near it, and serve after resting for a time.

Note: You can make this salad without garnishing with eggs also.