

BEAN & BASIL BRUNCH

1 can (15 ½ oz) baby lima beans, rinsed & drained
1 can (15 ½ oz) dark red kidney beans, rinsed & drained
1 can (15 ½ oz) Great Northern beans, rinsed & drained
1/3 c chopped green or red pepper
1 can (12 ¼ oz) white tuna in water,
drained, flaked into 1" pieces
8 cherry tomatoes, cut into fourths
into halves, seeded, sliced
Basil Vinaigrette (see below)

Lettuce leaves
Basil or parsley springs
½ small cucumber, cut lengthwise
¼ c thinly sliced red onion

Combine beans, tomatoes, cucumber, pepper and onion in large bowl, add Basil Vinaigrette and toss. Refrigerate mixture at least 4 hours for flavors to blend, stirring mixture occasionally. Add tuna to mixture 1 to 2 hours before serving time. Spoon salad onto lettuce-lined plate; garnish with basil.

Basil Vinaigrette:

3 T olive oil
¼ c tarragon wine vinegar
3 to 4 T finely chopped fresh OR
1 to 1 ½ t dried basil leaves
3 T fat-free plain yogurt

1 to 1 ½ T lemon juice
¾ t sugar
1 ½ T water
1 to 2 cloves garlic

Mix all ingredients; refrigerate until serving time. Mix before using.