

# Three-Bean Pasta Salad

## Notes

To store, cover and refrigerate, up to 1 day.

## Ingredients

Salt and pepper

6 ounces small pasta shells

3/4 pound green beans, trimmed and cut into thirds

2 tablespoons Dijon mustard

1/3 cup red-wine vinegar

2 tablespoons honey

1/2 cup extra-virgin olive oil

1 can (15.5 ounces) pinto beans, rinsed and drained

1 can (15.5 ounces) chickpeas, rinsed and drained

4 scallions (white parts only), thinly sliced

5 stalks celery, thinly sliced

## Directions

1. In a large pot of boiling salted water, cook pasta 3 minutes less than package instructions. Add green beans and cook 3 minutes more. Drain and rinse with cold water.

2. In a medium bowl, combine mustard, vinegar, honey, and oil. Add pasta mixture, pinto beans, chickpeas, scallions, and celery; toss gently. Season with salt and pepper.

## Category

Salads, Side Dishes

## Yield

8 servings