

Our State eats

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White Bean Salad *with* Chopped Eggs & Arugula

Yield: 4 servings.

- 3 tablespoons extra-virgin olive oil
- 3 tablespoons rice vinegar
- 1 tablespoon honey
- 1 teaspoon salt
- ½ teaspoon ground black pepper
- 3 eggs, hard-boiled, peeled, and roughly chopped
- 2 (15.5-ounce) cans cannellini beans, drained and rinsed
- 1 tablespoon fresh dill, chopped
- ½ cup roasted red peppers, chopped
- ½ cup fresh flat parsley leaves, chopped
- 4 cups arugula
- 4 slices thick-cut bacon, cooked

In a small bowl, whisk together olive oil, vinegar, honey, salt, and pepper. Set aside.

In a large bowl, add eggs, beans, dill, roasted red peppers, and parsley. Pour dressing over bean mixture and lightly toss to coat.

Place arugula in a large salad bowl or divide into 4 individual salad or pasta bowls. Top with egg mixture. Crumble bacon over top and serve.



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