

Heat oven to 400° and line a sheet pan with parchment paper. Bring a large pot of salted water to a boil. Prepare a large bowl of ice water on the side.

Ingredients

For the croutons:

- 2 cloves garlic, peeled and cut in 1/2
- 1 baguette, sliced lengthwise
- 1/4 Cup olive oil
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

For the Salad:

- 3 green onions, sliced
- 1 1/2 Cups cooked cannellini beans
- 1 pound asparagus or green beans, cut into 1 inch pieces
- 4 Cups leafy greens (arugula, green leaf, spinach), chopped
- Lemon Vinaigrette (see recipe)

Directions

1. Make croutons: Rub cut side of garlic on baguette. Then cube the bread into 1" pieces. In a large mixing bowl, toss bread cubes with olive oil, salt, and pepper. Transfer to a sheet pan and bake in the oven for 10 to 15 minutes or until brown and crispy.
2. Blanch asparagus/green beans: In a large pot of boiling water, add asparagus/green bean pieces and cook for about 1 minute. Transfer with a slotted spoon to a bowl of ice water. Drain and pat dry. Asparagus/green beans should be crisp-tender and bright green!
3. Make the Lemon Vinaigrette.
4. In a large mixing bowl, toss together croutons, green onions, beans, asparagus/green beans, and greens. Pour vinaigrette over salad and toss well.
5. Serve and enjoy!