

# Marinated Beans and Veggie

*serves 4-6*

- 2-3 medium zucchini, cut into half-moons
- 1 red onion, peeled and cut into eight wedges
- sea salt
- chile flakes or freshly ground black pepper
- 1/4 cup olive oil, plus more for drizzling the vegetables
- 2 tablespoons red wine vinegar
- 1 teaspoon Dijon mustard or grainy mustard
- 3-3 1/2 cups cooked beans of choice
- 1 medium-large tomato, cut into chunks
- a few handfuls of basil or other herbs of choice

Preheat the oven to 400° F (200° C). Add the zucchini and onion to a parchment-covered baking sheet, sprinkle with salt, chile flakes/pepper, and drizzle with oil. Stir to coat. Roast for 30 minutes, stirring halfway, until the vegetables are soft and caramelized in parts.

In a large bowl (in which you'll be making the dish), combine 1/4 cup oil with the vinegar, mustard, salt, and more black pepper or chile flakes. Whisk until smooth. Add the beans, tomato, roasted vegetables, and herbs. Stir to combine. Ideally, let marinate for at least an hour at room temperature or refrigerated overnight. Serve at room temperature or cold.