



**Pecorino & Bean Salad**  
*Serve with Bubbly Candeo*

2 Tbsp. extra -virgin olive oil  
2 cloves garlic, minced  
2 tsp. finely chopped frsh rosemary leaves  
2 cups (9oz) shelled edamame beans  
1 (15oz. ) can cannellini beans, drained & rinsed  
5 oz. pecorino, cut into 1/2" chunks  
¼ cup chopped fresh flat-leaf parsley  
½ tsp. kosher salt  
¼ tsp. finely ground black pepper

In a small, nonstick skillet, heat the oil over a medium-low heat. Add the garlic and cook until fragrant, but not brown, about 30 seconds. Remove the pan from the heat and stir in the rosemary. Set aside.

Combine the edamame beans, cannellini beans, cheese, parsley, salt & pepper in a serving bowl. Add the garlic mixture and toss well until all of the ingredients are coated.

This salad is even better if it is made a day ahead.

Serve with a chilled glass of Bubbly Candeo!