



# OPEN TABLE

# OPEN TABLE

# OPEN TABLE

# OPEN TABLE

Scheduled to open in January 2017, the space located in the former Aubuchon building on Main Street in Maynard will bring the pantry and community dinner back together.

Scheduled to open in January 2017, the space located in the former Aubuchon building on Main Street in Maynard will bring the pantry and community dinner back together.

Scheduled to open in January 2017, the space located in the former Aubuchon building on Main Street in Maynard will bring the pantry and community dinner back together.

Scheduled to open in January 2017, the space located in the former Aubuchon building on Main Street in Maynard will bring the pantry and community dinner back together.

Having our own space will allow Open Table to provide expanded and personalized service to the community.

Having our own space will allow Open Table to provide expanded and personalized service to the community.

Having our own space will allow Open Table to provide expanded and personalized service to the community.

Having our own space will allow Open Table to provide expanded and personalized service to the community.

To volunteer with Open Table or make a donation to support the work we do, contact us at our website

To volunteer with Open Table or make a donation to support the work we do, contact us at our website

To volunteer with Open Table or make a donation to support the work we do, contact us at our website

To volunteer with Open Table or make a donation to support the work we do, contact us at our website

[www.opentable.org](http://www.opentable.org)

[www.opentable.org](http://www.opentable.org)

[www.opentable.org](http://www.opentable.org)

[www.opentable.org](http://www.opentable.org)

## Tuna / Bean Salad

3/4 lb green beans, trimmed  
1 small red onion, cut in half & sliced  
2 5 oz cans tuns (water or oil packed)  
1 15 oz can white beans  
2 tbspsns chopped fresh parsley  
2 tbspsns chopped chives  
2 tsps chopped fresh marjoram or sage  
2 tbspsns sherry or red wine vinegar  
salt to taste  
1 garlic clove, minded or pureed  
1 tsp dijon mustard  
2 tbspsns bean broth  
6 tbspsns extra-virgin olive oil

Bring a medium-size pot of water to a boil and add salt to taste. Blanch green beans for 4 minutes until just tender. Transfer to a bowl of cold water and drain. Cut or break beans in half if very long.

Meanwhile, place sliced onion, in a bowl and cover with cold water. Soak 5 minutes. Drain, rinse and drain again on paper towels.

Drain tuna and place in a salad bowl. Break up with a fork. Add cooked dried beans, green beans, onion and herbs. Toss together.

In a small bowl or measuring cup, whisk together vinegar, salt, garlic, mustard and bean broth. Whisk in olive oil. Toss with tuna and bean mixture, and serve.

## Tuna / Bean Salad

3/4 lb green beans, trimmed  
1 small red onion, cut in half & sliced  
2 5 oz cans tuns (water or oil packed)  
1 15 oz can white beans  
2 tbspsns chopped fresh parsley  
2 tbspsns chopped chives  
2 tsps chopped fresh marjoram or sage  
2 tbspsns sherry or red wine vinegar  
salt to taste  
1 garlic clove, minded or pureed  
1 tsp dijon mustard  
2 tbspsns bean broth  
6 tbspsns extra-virgin olive oil

Bring a medium-size pot of water to a boil and add salt to taste. Blanch green beans for 4 minutes until just tender. Transfer to a bowl of cold water and drain. Cut or break beans in half if very long.

Meanwhile, place sliced onion, in a bowl and cover with cold water. Soak 5 minutes. Drain, rinse and drain again on paper towels.

Drain tuna and place in a salad bowl. Break up with a fork. Add cooked dried beans, green beans, onion and herbs. Toss together.

In a small bowl or measuring cup, whisk together vinegar, salt, garlic, mustard and bean broth. Whisk in olive oil. Toss with tuna and bean mixture, and serve.

## Tuna / Bean Salad

3/4 lb green beans, trimmed  
1 small red onion, cut in half & sliced  
2 5 oz cans tuns (water or oil packed)  
1 15 oz can white beans  
2 tbspsns chopped fresh parsley  
2 tbspsns chopped chives  
2 tsps chopped fresh marjoram or sage  
2 tbspsns sherry or red wine vinegar  
salt to taste  
1 garlic clove, minded or pureed  
1 tsp dijon mustard  
2 tbspsns bean broth  
6 tbspsns extra-virgin olive oil

Bring a medium-size pot of water to a boil and add salt to taste. Blanch green beans for 4 minutes until just tender. Transfer to a bowl of cold water and drain. Cut or break beans in half if very long.

Meanwhile, place sliced onion, in a bowl and cover with cold water. Soak 5 minutes. Drain, rinse and drain again on paper towels.

Drain tuna and place in a salad bowl. Break up with a fork. Add cooked dried beans, green beans, onion and herbs. Toss together.

In a small bowl or measuring cup, whisk together vinegar, salt, garlic, mustard and bean broth. Whisk in olive oil. Toss with tuna and bean mixture, and serve.

## Tuna / Bean Salad

3/4 lb green beans, trimmed  
1 small red onion, cut in half & sliced  
2 5 oz cans tuns (water or oil packed)  
1 15 oz can white beans  
2 tbspsns chopped fresh parsley  
2 tbspsns chopped chives  
2 tsps chopped fresh marjoram or sage  
2 tbspsns sherry or red wine vinegar  
salt to taste  
1 garlic clove, minded or pureed  
1 tsp dijon mustard  
2 tbspsns bean broth  
6 tbspsns extra-virgin olive oil

Bring a medium-size pot of water to a boil and add salt to taste. Blanch green beans for 4 minutes until just tender. Transfer to a bowl of cold water and drain. Cut or break beans in half if very long.

Meanwhile, place sliced onion, in a bowl and cover with cold water. Soak 5 minutes. Drain, rinse and drain again on paper towels.

Drain tuna and place in a salad bowl. Break up with a fork. Add cooked dried beans, green beans, onion and herbs. Toss together.

In a small bowl or measuring cup, whisk together vinegar, salt, garlic, mustard and bean broth. Whisk in olive oil. Toss with tuna and bean mixture, and serve.