



# Recipe of the Week

## TWO-BEAN SALAD WITH HERB DRESSING

### Ingredients

2-3 cups of cannellini beans (drained from the can, or cook and drain your own dried beans)

2-3 good handfuls runner beans or dwarf beans

### For the dressing...

Big jug of olive oil

Juice of big lemon

2 teasp of Dijon mustard

2 big handfuls basil leaves

1 big handful of fresh parsley

Sea salt to taste

### Method

1. In a blender or food processor, process together the olive oil, lemon juice, Dijon mustard, basil, parsley and sea salt to taste. It will be a stunning green colour.
2. Slice the runner beans and cook them lightly in salted water for 2-3 minutes. They should still be firm. Drain. While they are still hot, pour over the dressing.
3. Mix through the cannellini beans.
4. Serve immediately, or keep in the fridge for 2-3 days

*Recipe courtesy Stephanie Liebert, NZ Gardener 2021 Garden Diary*