

# ***JUNE'S SEASONAL RECIPE #1***

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# ***Runner beans with feta, walnuts and mint***

*Makes 3 Servings*

## ***Ingredients***

- *280g Runner beans, trimmed*
- *3 tablespoons extra-virgin olive oil*
- *Juice of ½ small lemon*
- *Small handful of mint leaves, tough stalks removed and chopped*
- *1 small handful dill, tough stalks removed, half the fronds chopped, the rest reserved to garnish the dish*
- *Flaky sea salt and freshly ground black pepper*
- *150g feta cheese*
- *50g walnuts, toasted and roughly chopped*



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## ***How to Do It***

- 1. Bring a pan of salted water to the boil and cook the beans until just tender, about three to six minutes, then drain and refresh in cold water.*
- 2. Dress the beans in the olive oil, lemon juice, mint, some of the dill, salt and pepper.*
- 3. Serve topped with crumbled feta cheese, walnuts and the remaining dill fronds scattered over the top.*

## ***Chef's Tip***

*You can substitute any bean for the Runner Beans such as French or even use beans such as Borlotti.*

