

Jumping June Broad Bean Salad

It's June! And the days are still getting longer, woohoo! In our minds, June means the start of summer, and the end of the hungry gap in sight. We love this broad bean salad, based on a Jamie Oliver recipe; our version uses fresh asparagus and spring greens too for extra greeny deliciousness.

Serves 4

2-3 large handfuls shelled broad beans

handful asparagus spears

½ bag spring greens, thinly sliced

4 tomatoes, chopped

4 handfuls mixed salad leaves

handful pecorino, grated

1 lemon, juice & zest

splash olive oil

handful fresh mint, finely chopped

sea salt

75 g ham, roughly torn



SXC

Boil the larger shelled beans for a minute then drain. When cool, take the inner beans out from the second skins, and mash coarsley. Mix with the rest of the raw beans, pecorino, lemon juice, oil and some mint and salt. Griddle or steam the asparagus spears for a few minutes until tender, then cut into pieces. Scatter over the washed torn salad leaves, thinly sliced cabbage, and chopped up tomatoes. Drop the ham pieces over the top, then the bean mixture, and serve with another squeeze of lemon, salt and rest of the mint.



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