Feta and green bean salad : main course / Tesco.

Contributors

Tesco (Firm)

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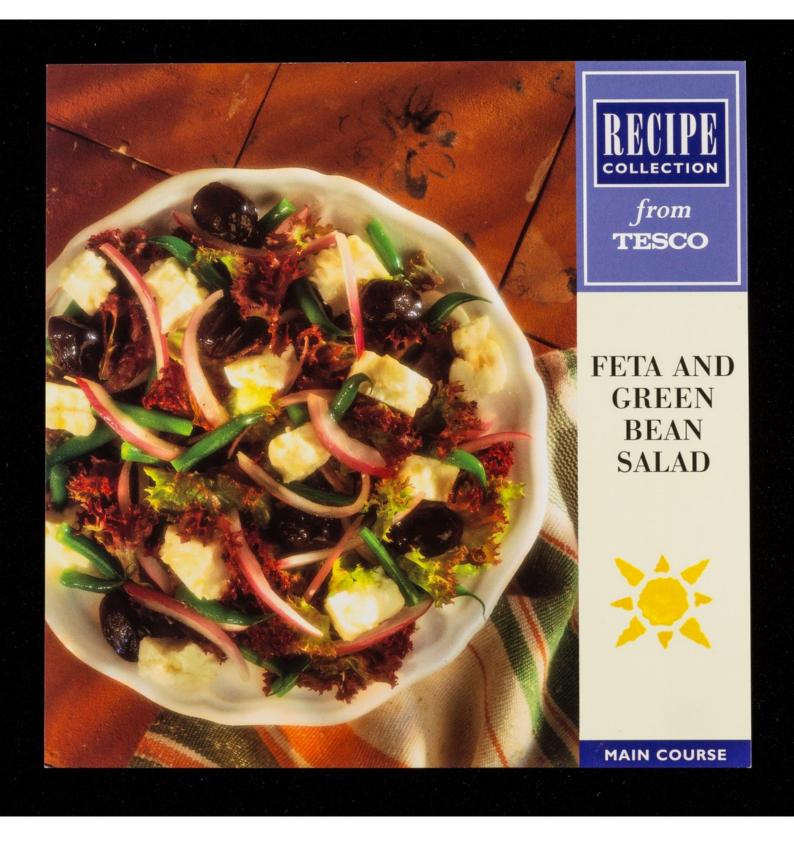
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TESCO

Full of lovely summery flavours, serve this as a starter or light mid-day meal. (If the feta is too salty for you, soak in fresh cold water for 15-20 minutes, - repeat if necessary.)

INGREDIENTS

I small Red Onion, thinly sliced

125g (4oz) Fresh Green Beans, trimmed and halved

I small Lollo Rosso Lettuce, washed and dried

150g (5oz) fresh Feta Cheese about 10 Black Olives 3 x 15ml sp (3 tbsp) Olive Oil, preferably extra virgin

2 × 15ml sp (2 tbsp) fresh Lemon Juice

2 x 15ml sp (2 tbsp) Antipasto Mixed Peppers (from a jar), (optional)

Salt and Ground Black Pepper

METHOD

- Soak the onion in cold water for 30 minutes, then drain.
- 2 Blanch the beans in boiling water for 2 minutes. Drain and rinse in cold water. Pat dry with kitchen paper.
- 3 Tear the lollo rosso into shreds and place in a large bowl. Crumble the fresh feta. Toss into the lettuce with the beans, olives, oil, lemon juice and seasoning to taste.
- 4 Divide between 2 plates and top with small spoonfuls of the mixed peppers if liked. Serve with crusty bread or grissini sticks.

All lines subject to availability at Tesco

FETA AND **GREEN BEAN SALAD**

SERVES 2