

# H A R E W O O D



## Broad bean, bacon, feta and mint salad

by Aimee Rawson

Preparation time: less than 30 mins

Cooking time: no cooking required

Serves 4-6

### Ingredients

- 450g/1lb fresh broad beans, shelled weight
- 125g/4oz Feta cheese, cubed
- 3 rashers streaky bacon
- 2 tbsp chopped fresh mint
- 1 tbsp white wine vinegar
- 3 tbsp olive oil
- Salt and pepper

### Preparation method

1. Put the beans in boiling water for 3-4 minutes until tender. Drain and peel off the outer hard skin - make a nick in the tops and pop the beans out.
2. Place the bacon in a large, deep frying pan and cook over medium-high heat in a little oil, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon on a kitchen towel-lined plate. Crumble once cool.
3. Mix together the oil, vinegar and mint and stir into the hot beans.
4. When the beans have cooled to room temperature, mix in the cubed Feta and Bacon and serve.