

CHARRED RUNNER BEAN SALAD WITH MOZZARELLA & SALSA VERDE

Serves 3-4 as a side

INGREDIENTS:

300g runner beans, halved diagonally
1 tbsp olive oil, plus extra to drizzle
100g podded peas
Handful pea shoots
200g ball buffalo mozzarella
50g flaked almonds, lightly toasted in a dry pan
Grilled bread to serve (optional)

FOR THE SALSA VERDE:

Large handful soft herbs, finely chopped (we used a mix of parsley, mint and basil)
1 small garlic clove, crushed
1 tbsp capers, washed and drained, roughly chopped
1 shallot, finely chopped
100g pitted green olives, roughly chopped
Finely grated zest and juice 1 lemon
1 red chilli, seeds removed, finely chopped
75ml olive oil

DIRECTIONS

For the salsa verde, mix all the ingredients in a small bowl with some salt. Set aside while you make the salad.

Heat a griddle pan over a high heat until smoking hot. Toss the runner beans with the oil, then grill in batches, turning once or twice, until charred in spots and tender – about 5 minutes. Or grill on a barbecue if you prefer.

Meanwhile, cook the peas in boiling water until tender (approx 1 min) Drain, then refresh under cold water. Toss the charred beans with the peas and about half the salsa verde, then arrange on a platter with the pea shoots, roughly torn mozzarella and toasted almonds. Drizzle with the remaining salsa verde and serve with grilled bread on the side, if you like.