

Bean, bacon & parmesan salad



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Great served with barbecued steak, fish or chicken.

Serves: 6 as a side dish

Preparation: 15 minutes

Cooking: 14 minutes



200g butter beans, topped

200g green beans, topped

300g bacon rashers, rind removed
and roughly chopped

1/4 cup olive oil

1 garlic clove, crushed

1 1/2 cups fresh multigrain
breadcrumbs

150g parmesan cheese, shaved
salt and ground black pepper

1. Bring a large saucepan of salted water to the boil. Add butter and green beans and cook for 2-3 minutes or until slightly tender. Drain and refresh under cold water. Pat dry with paper towel.
2. Heat a medium non-stick frying pan over medium-high heat. Add bacon and cook, stirring often, for 5 minutes or until light golden. Using a slotted spoon, transfer to a plate.
3. Add 2 tbs oil and garlic to the frying pan, and cook for 1 minute or until soft. Stir in breadcrumbs and cook, stirring often, for 3-4 minutes or until golden.
4. Place beans, bacon, garlic breadcrumbs and parmesan into a large bowl and toss well to combine. Drizzle salad with remaining oil, season with salt and pepper to taste, and serve.

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