



HARISSA SPICED BEAN SALAD WITH WALNUTS

Start to finish: 15 minutes

Serves: 2

INGREDIENTS:

1 tablespoon extra virgin olive oil
1 tablespoon lemon juice
1 teaspoon harissa spice
1/2 teaspoon sugar
1/2 teaspoon mustard paste
Salt, to taste
6 ounces green beans, trimmed
1 cup cooked white beans
1/4 cup mint, chopped
1/4 cup walnuts, toasted

DIRECTIONS:

To make the dressing, put the extra virgin olive oil, lemon juice, harissa spice, sugar and mustard into a large bowl and season with salt to taste. Whisk with a fork until combined.

Blanch the green beans in boiling water until they turn bright green, then quickly drain and drop them into cold water to stop the cooking process. Toss the beans in a bowl with the dressing until they are well coated. Add the white beans, mint and walnuts and toss again. Serve cold.