

## Broad Bean, Mint & Feta Salad



Author: Monika Topolko

Serves 1 as a light meal

Prep time: 15min

Cook time: 2min

Total time: 17min

Difficulty: Basic

Category: Salads & sides

This light and refreshing salad can be served as an appetizer or a light summer meal. For a more substantial meal, add some cooked quinoa or bulgur wheat.

### Ingredients

200g podded broad beans  
1 handful of fresh mint leaves  
2 handfuls of watercress leaves  
50g feta cheese  
2 tablespoons lemon juice  
3 tablespoons olive oil  
pinch of salt  
freshly ground black pepper

### Directions

Cook the broad beans in a pot of boiling water for 2 minutes. Strain the beans and immediately refresh in ice cold water for 5 minutes. Pop all of the broad beans out of their skins using the tip of a small knife. Mix the beans with mint and watercress leaves and crumble feta cheese over. For the dressing, whisk together lemon juice, olive oil, salt and pepper and drizzle over the salad.