

Charred Green Bean & Cranberry Salad



A simple summer side dish, or the main for a light lunch. This crunchy, sweet and tangy salad is sure to delight your guests.

Ingredients

500 g green beans, trimmed

1/3 cup roasted hazelnuts, roughly chopped

1/3 cup dried cranberries, roughly chopped

1/2 cup sharp parmesan, shaved

1/2 cup basil, leaves picked

Dressing

2 tbsp Community Co. Red Wine Vinegar

1 tsp Dijon mustard

1 small shallot, chopped

3 1/2 tbsp extra virgin olive oil

Method:

1. Preheat grill pan on medium heat.
2. Make the dressing by adding the vinegar, mustard, shallot and olive oil in a bowl. Whisk to combine. Season to taste.
3. Grill beans, moving them constantly until they are well charred. Remove from heat and set aside on a plate to cool.
4. Combine the beans, hazelnut, cranberries, basil and dressing in a bowl. Toss well.
5. Arrange the bean salad on a serving platter and add the shaved parmesan on top.