

The BBQ Baker, Out of the Ord

Warm Borlotti Bean Salad

Ingredients:

- 2 tablespoons olive oil
- 1 large onion, finely chopped
- 1 carrot, finely diced
- 1 zucchini, finely diced
- 400g dried Borlotti beans (must be soaked the day before)
- 100g fetta cheese, crumbled (I prefer Danish fetta)
- 1/2 cup (55g) walnuts, roughly chopped
- 1/2 cup fresh parsley, chopped
- juice of 1 lemon

Instructions:

The night before

1. Soak the Borlotti beans as per packet instructions.

On the day

2. Cook the Borlotti beans as per packet instructions, beans should be soft when bitten in to.
3. Heat 1 tablespoon of oil in a large frying pan over medium heat. Add onion and carrot. Cook stirring occasionally, until softened.
4. Add zucchini. Cook for a further 5 minutes.
5. Add pre-prepared Borlotti beans and cook for 10 minutes, stirring.
6. Remove from heat and fold through fetta, walnuts and parsley.
7. Drizzle with remaining oil and lemon juice.
8. Mix well and serve.



Recipe adapted from [Taste](#).

Notes:

If making as a cold salad, swap the brown onion for a purple onion, the zucchini for a cucumber, the parsley for basil and then add some cherry tomato's and balsamic vinegar.

Recipe Online: <http://www.bbqbaker.com/blog/warm-borlotti-bean-salad>