

 Preparation: 15 mins  
Cooking: 20 mins

 Serves: 4

 Difficulty: easy

# Green bean summer salad



Fresh, colourful and bursting with flavour, this green bean summer salad with cherry tomatoes, bacon, cottage cheese and croutons is light yet satisfying. Tarragon adds a lovely aromatic twist, along with a range of potential health benefits.

## INGREDIENTS

- 6 tbsp olive oil
- 6 thick-cut bacon rashers, chopped
- 600g green beans, trimmed and halved
- ½ onion, finely chopped
- 200g cherry tomatoes, quartered
- 3 tbsp balsamic vinegar
- 1 bunch of fresh tarragon, finely chopped
- Salt & pepper, to taste
- 200g stale bread, cubed
- 400g cottage cheese

## RECIPE

1. Warm 1 tablespoon of olive oil in a large saucepan over a medium-high heat. Add the bacon and fry for about 5 minutes, until it starts to crisp.
2. Reduce the heat slightly and add the green beans. Cover with a lid and cook for approximately 5 minutes, stirring occasionally, until the beans are tender but still retain a little crunch.
3. Transfer everything to a large mixing bowl. Add the onion, tomatoes, vinegar, 3 tablespoons of olive oil, tarragon, salt and pepper. Toss well and set aside.\*
4. Wipe the pan clean with some kitchen roll, then add the remaining oil and fry the croutons until golden brown and crispy. Season lightly with salt and pepper.
5. Divide the salad between four bowls or plates, then top with a dollop of cottage cheese and a scattering of crispy croutons. Serve straight away and enjoy.

\* Leave the salad to cool for longer if you prefer to serve it completely chilled.

