

Serves 4

Preparation time: 30 minutes

Cooking time: about 10 minutes

### INGREDIENTS

750g (1lb 7oz) freshly shelled or frozen broad beans

100g (3½oz) smoked pancetta slices, chopped

1 clove garlic, crushed

350g (12oz) baby new potatoes, cooked and thickly sliced

30ml (2tbsp) freshly chopped parsley

15ml (1tbsp) sherry vinegar

10ml (2tsp) wholegrain mustard

15ml (1tbsp) clear honey

115g (4oz) Edam cheese, cubed

## WARM BROAD BEAN, EDAM AND PANCETTA SALAD



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**THIS WARM SALAD MAKES A GREAT LIGHT LUNCH OR COULD BE SERVED AS AN ACCOMPANIMENT. TENDER BROAD BEANS ARE COMBINED WITH CRISPY BACON, WARM NEW POTATOES AND CUBES OF EDAM IN A HONEY AND MUSTARD DRESSING.**

1. Place the pancetta in a large frying pan with the garlic and cook for 3-4 minutes until crispy.
2. Meanwhile, cook the broad beans in lightly salted boiling water, for 2-3 minutes if fresh, 4 minutes if frozen, until just tender. Drain well, refresh in cold water and drain again. Slip each bean out of its skin and into a large bowl.
3. Add the sliced potatoes to the pancetta and cook for 2-3 minutes. Stir in the beans and parsley and gently heat through.
4. Transfer to a bowl and sprinkle over the cheese. Whisk together the mustard with the honey and vinegar and pour over the salad. Toss gently and serve immediately with crusty bread.



### TIPS

- The pancetta could be replaced with streaky bacon and the broad beans for some fresh blanched peas or soya beans.
- Try adding a poached egg for an added boost of protein – or just if you're feeling really hungry!