

FOLDED HILLS

WINERY · RANCH · FARMSTEAD

LEMONY WHITE BEAN SALAD WITH SNAP PEAS, RADISH AND FETA

Recipe by Megan Dilley

Ingredients:

- 4 cups cooked white beans, such as Cannellini, Great Northern or a mix
- 2 cups snap peas, sliced thin on a bias
- 4 radishes, thinly sliced
- 1 large shallot, thinly sliced
- 1 lemon, thinly sliced
- 2 tablespoons lemon juice
- Kosher salt & black pepper
- 1 cup fresh herbs, chopped, such as mint, dill, parsley or a mix
- 6 ounces feta, crumbled
- ½ cup fresh breadcrumbs, toasted
- ¾ cup olive oil plus more for drizzling

Directions:

Step 1: In a large bowl, combine cooked white beans, snap peas, radishes, shallot, sliced lemon and lemon juice, olive oil, 1 teaspoon kosher salt, several grinds of black pepper, and ¾ cup herbs, reserving the remainder. Stir to combine, cover and chill in the fridge for at least 30 minutes.

Step 2: Top with crumbled feta, remaining herbs, and toasted breadcrumbs. Salt and pepper to taste and serve.



Pair with Estate White

Point phone camera at
QR Code for more info.

