GREEN BEAN SALAD

120 g green beans, finely sliced
2 zucchini
1 lemon, zest and juice
1 bunch mint
4 boiled eggs
Large handful of rocket
250g risoni
Bean shoots or pumpkin seeds to garnish

DRESSING
30 ml olive oil
15 ml vinegar
1 teaspoon mustard
Salt and pepper

METHOD

1- Blanch the sliced green beans in boiling water for 1 minute then refresh under cold water.
2- Boil the eggs. When cool, peel and slice. Cook risoni until al dente.
3- Place zucchini in the vegetable spiral cutter to make zucchini spaghetti.
4- Juice and zest the lemon and chop the mint leaves.
5- Make the dressing by whisking together the oil, vinegar, mustard, salt and pepper. Taste and adjust seasoning.
6- In a serving bowl place the beans, risoni, zucchini, eggs, mint, rocket, lemon juice and zest.
7- Pour over dressing and stir gently. Garnish with the bean shoots or toasted pumpkin seeds.