## Garden greens & white beans.

Cromwell Farms mixed garden greens & white beans.

**Course** Appetizer, Salad, Side Dish **Keyword** cromwell farms, greens, herbs, mixed leaves, salad, white beans **Prep Time** 15 mins **Cook Time** 5 mins **Servings** 4 **Author** David Lovett

## **Ingredients**

- 2-3 big handfuls mixed soft leafy greens and herbs such as rocket, spinach, nasturtium, basil, parsley and chives
- 400 gm butter beans or cannellini beans drained
- red wine vinegar
- olive oil
- salt & pepper

## **Instructions**

- 1. In a bowl mix the greens & herbs and add the beans.
- 2. Add a small splash of olive oil, red wine vinegar (around a tablespoon of each) and a pinch of salt & pepper to the salad and give it a good mix to make sure everything is dressed.
- 3. Nestle the salad alongside some roast chicken or pork scallopini or with some fried eggs for breakfast.