

Season: February - April

Cool Tassie Green Beans

Creamy Bean, Potato and Ham Salad

Serves 6

300g young
Tassie green beans
6 small Tassie Nicola or
Dutch Cream potatoes
1 cup thinly sliced Tassie broccoli
1 Lebanese cucumber, sliced
100g ham cut into
thick matchsticks
2/3 cup Greek yoghurt
2 tablespoons chopped mint
2 teaspoons whole grain mustard

Trim beans. Halve the potatoes and cook in boiling salted water until tender. After 3 minutes add beans and broccoli and continue cooking until vegetables are al dente. Drain and plunge into iced water. Drain and put into a bowl with cucumber and ham. Whisk together yoghurt, mint and mustard. Tip over salad and toss to mix thoroughly. Serve salad at room temperature.

