

Insalata verde, peas, edamame, green onion, green beans, green olives, goat cheese pesto |

Recipe for 12 tapas



Description

A look, a taste, an incredible freshness, one of our favorite.

Simplicity in its realization, you will not believe your eyes.

Note

The choice of vegetables can vary, you may try to use other green vegetables.

Ingredients

Salad

- 150 Gr Green beans
- 125 Ml Large green pitted olives
- 250 Ml Frozen green peas
- 250 Ml Edamame (soybeans)
- 3 Unit(s) Green onion

Pesto

- 4 Sprig(s) Basil
- 30 Ml Lemon juice
- 1 Tbsp Pine nuts
- 1 Tbsp Grated parmesan
- 1 Clove(s) Crushed garlic
- 60 Ml Olive oil

Garnish

- 150 Gr Fresh goat cheese
- 12 Unit(s) Pea sprouts

Preparation

- Preparation time **30 mins**
- Preheat your **Oven** at **400 F°**

Salad

Finely chop in whistle the green onion.

In a pot of boiling water, cook the peas, beans and edamame for 5 to 8 minutes. Remove from heat, drain and pour all the beans in ice cold water. Drain again.

Pesto

Press the lemon.

Bake the pine nuts for 5 min in the oven and infuse them when still hot in olive oil.

Mix all the ingredients and blend in a blender

Plating

Mix all the greens in a bowl with pesto.

Pour in a plate and cover with pieces of goat cheese. Decorate with young sprouts.

Bon appétit!