



CITRUS WHITE BEAN SALAD

The spiciness of the arugula, the creaminess of the butter beans, the acid from the oranges and cranberries, coated in our Coriander Lime Vinaigrette, makes this salad a harmonious bite.

Serves: 2 Preparation Time: 20 Mins

Ingredients

- 1 Can butter beans
- 1 Medium Red Onion
- 1 Navel Orange
- 100g cranberries
- 250g Arugula
- 2 Tbsp Jars of Goodness Coriander Lime Vinaigrette

Method

1. Drain and rinse 1 can butter beans and set aside. Wash the salad leaves and let air dry or spin in a salad spinner.
2. Slice onion lengthwise in half then thinly slice into wedges lengthwise.
3. With a sharp knife cut away the orange peel including the pith underneath the skin, then slice into disks.
4. To a large mixing bowl toss in the washed arugula, sliced onion, cranberries, drained butter beans and sliced orange then dress with coriander and lime vinaigrette. Toss the salad a few times to get everything well coated in the dressing. Serve immediately or refrigerate for up to 2 days.