



Mediterranean Butter Bean Salad

with Feta and Black Olive-Sherry Vinaigrette

Creamy Yukon potatoes and butter beans make the ultimate duo in this Mediterranean-inspired dish. Offset by crisp-tender green beans and juicy tomatoes, this salad has the perfect balance of textures. Sherry vinegar brings depth and sweetness to this unique vinaigrette.

-  **Prep:** 10 min
- Total:** 25 min
-  level 1
-  nut free
-  veggie
-  gluten free



Ingredients	2 People	4 People
Yukon Potatoes	12 oz	24 oz
Black Olives	1 oz	2 oz
Grape Tomatoes	4 oz	8 oz
Mixed Greens	3 oz	6 oz
Green Beans	4 oz	8 oz
Butter Beans	1 Can	2 Cans
Sherry Vinegar	2 T	4 T
Parsley	¼ oz	½ oz
Garlic	2 Cloves	2 Cloves
Feta Cheese	1) ½ Cup	1 Cup
Olive Oil*	3 T	6 T

*Not Included

Allergens

1) Milk

Tools

Medium pot, Strainer, Slotted Spoon, Large bowl, Whisk

Ruler

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Nutrition per person Calories: 604 cal | Fat: 31 g | Sat. Fat: 7 g | Protein: 20 g | Carbs: 67 g | Sugar: 7 g | Sodium: 1081 mg | Fiber: 18 g

1



1 Prep: Wash and dry all produce. Bring a medium pot of **salted water** to a boil. Halve the **green beans** crosswise. Mince the **olives**. Pick the **parsley leaves** off the stems. Drain and rinse the **butter beans**. Halve the **grape tomatoes**. Cut the **potatoes** into ½-inch cubes. Mince or grate the **garlic**.

2



2 Cook the green beans and potatoes: Add the **green beans** to the boiling water and cook for about 3 minutes, until crisp-tender. Remove with a slotted spoon and rinse under very cold water. Add the **potatoes** to the same water and cook for 10-12 minutes, until tender. Drain.

3



3 Make the black olive-sherry vinaigrette: In a large bowl, combine the **minced olives**, **sherry vinegar**, and about **3 Tablespoons olive oil**. Add as much **minced garlic** as you like. Whisk to combine and season to taste with **salt** and **pepper**.

4



4 Toss the salad: Toss the **mixed greens**, **green beans**, **tomatoes**, **potatoes**, and **butter beans** into the **black olive-sherry vinaigrette**. Season to taste with **salt** and **pepper**. Sprinkle with the **parsley leaves** and **feta cheese**. Enjoy!

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