



# UCCOOK

## Cannellini & Sun-dried Tomato Salad

with Danish-style feta & crispy croutons

**Hands-on Time:** 10 minutes

**Overall Time:** 10 minutes

**Lunch:** Serves 1 & 2

**Chef:** Jenna Peoples

Nutritional Info	Per 100g	Per Portion
Energy	536kJ	2105kJ
Energy	128kcal	503kcal
Protein	4.3g	16.9g
Carbs	17g	67g
of which sugars	5.3g	21g
Fibre	2.9g	11.5g
Fat	6.1g	23.9g
of which saturated	1.9g	7.5g
Sodium	361.7mg	1420.9mg

**Allergens:** Sulphites, Gluten, Wheat, Cow's Milk, Allium

**Spice Level:** None

Eat Within 4 Days

### Ingredients & Prep Actions:

Serves 1	[Serves 2]	
30g	60g	Sun-dried Tomatoes <i>drain &amp; roughly chop</i>
30g	60g	Pitted Green Olives <i>drain &amp; roughly chop</i>
120g	240g	Cannellini Beans <i>drain &amp; rinse</i>
100g	200g	Cucumber <i>rinse &amp; roughly dice</i>
30ml	60ml	Lemon Vinaigrette <i>(15ml [30ml] Lemon Juice, 5ml [10ml] Olive Oil &amp; 10ml [20ml] Honey)</i>
30g	60g	Croutons
30g	60g	Danish-style Feta <i>drain</i>
1	1	Spring Onion <i>rinse, trim &amp; finely slice</i>

### From Your Kitchen

Seasoning (salt & pepper)

Water

**1. START THE SALAD** In a bowl, combine the sun-dried tomatoes, the olives, cannellini beans, and the cucumber. Mix through the lemon vinaigrette and season.

**2. FRESH & FLAVOURFUL** Top the loaded beans with the croutons and crumble over the feta. Top with the spring onion and enjoy, Chef!