

30 minutes

Serves 4 as a side

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Ingredients:

- ½ packet (250g) dried white kidney beans, soaked
- 1 packet (250g) dried red adzuki beans, soaked
- 200g fine green beans
- 2 cans (400g) corn kernels, drained
- 1-2 large green peppers, diced
- 1-2 tubs (300g each) PnP fior di latte (fresh mozzarella)
- Rocket, for serving (optional)

Warm dressing:

- ½ cup (125ml) water
- ½ cup (125ml) white balsamic vinegar
- ⅓ cup (80ml) sugar
- 1 Tbsp (15ml) tomato sauce
- 1 Tbsp (15ml) soy sauce
- 1 tsp (5ml) chilli flakes
- 1 tsp (5ml) mild curry powder
- Salt and milled pepper
- 1 tsp (5ml) cornflour

Method:

1. Cook beans separately in two pots in salted water until tender, about 15-18 minutes. (If using tinned beans, there's no need to cook them.)
2. Blanch green beans in boiling water for 1-2 minutes, then plunge into ice water.
3. Heat the dressing ingredients in a pot (except cornflour) and bring to a simmer.
4. Mix cornflour with a little cold water and whisk into mixture.

5. Cook for 3-4 minutes.
6. Toss cooked beans, green beans, corn and green pepper in a serving bowl with half the dressing.
7. Serve topped with fresh mozzarella and rocket, and extra dressing on the side.

COOK'S NOTE: This salad is just as good served cold.

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