



EDAMAME, CANNELINI BEANS, PECORINO AND PINE NUT SALAD

We made this dish for a break the fast and it was a big hit. Be sure to search out kosher Pecorino as it is always easy to find, you can try putting large slices of Parmesan if you can't find Pecorino.

INGREDIENTS

2 tablespoon extra virgin olive oil
2 cloves garlic, minced

2 teaspoons finely chopped rosemary leaves
2 cups shelled edamame beans
1 (15-ounce) can cannellini beans, drained and rinsed
5 ounces pecorino, cut into chunks
1 cup Farm Fresh Nuts [Dry Roasted Pine Nuts / Pignolias Salted](#)
¼ cup chopped fresh parsley
¼ teaspoon coarse salt
¼ teaspoon freshly ground black pepper

PREPARATION

- 1 In a small saucepan, heat the EVOO over medium heat. Add garlic and cook until fragrant, be careful not to burn, about 30 seconds.
- 2 Remove the pan from the heat and stir in the rosemary, set aside.
- 3 Combine, the edamame, beans, pecorino, parsley, salt, and pepper. You can stop here if not serving right away. Before serving, add the garlic dressing and toss to coat.