Lima Bean Salad

Inspired by the lima beans in the September volume of Bon Appetit

Ingredients:

1 lb. frozen baby lima beans
1 1/2 c. water
2/3 c. finely sliced red onion
1 Tbsp. + 1 tsp. olive oil
1 Tbsp. + 1 tsp. red wine vinegar
2 tsp. honey
1 tsp. prepared Dijon mustard
3 Tbsp. finely chopped parsley
1/8 tsp. salt
1/4 tsp. coriander

Directions:

Bring the lima beans and the water to a boil in a pot with a lid. Reduce the heat and simmer, covered, 15-18 minutes, or until the limas are tender. In the meantime, make the dressing by combining the remaining ingredients in a bowl and stirring with a fork.

Drain the limas in a sieve. Toss them with the dressing and cover with plastic wrap. Refrigerate at least 2 hours, so the flavors have time to meld. Taste, adjust seasoning as desired, and serve warm or cold.

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