



HARICOT DE DEUX WITH RASPBERRY HONEY VINAIGRETTE

A premium green bean blend is tossed with fruit, pumpkin seeds and crispy kale, and topped with raspberry honey vinaigrette.



ON-TREND: CLASSICS WITH A TWIST

INGREDIENTS (14 4-OZ. SERVINGS)

2.5 lb. bag Simplot Culinary Select™ Haricot Blend de Deux (10071179016397)

½ cupPomegranate Seeds11 oz. canMandarin Oranges

1/3 cup Pumpkin Seeds, lightly toasted

6 Tbsp. Raspberry Wine Vinegar

6 Tbsp. Clover Honey 6 Tbsp. Salad Oil

To taste Salt and Pepper

2 cups Kale, fried and broken apart

PREPARATION

- Blanch Simplot Culinary Select™ Haricot Blend de Deux in boiling water until they reach 165°F. Place in ice water until cold. Drain well. Add pomegranate seeds, mandarin oranges and pumpkin seeds. Set aside.
- 2. In a small bowl, combine vinegar, honey, salad oil and salt and pepper to taste. Blend well and pour over bean mixture. Toss lightly and top with crumbled kale.