



**READY TO COOK**  
BY HARRIS FARM

CREATE THIS MEAL WITH...  
DAVE'S RECIPE BOX

# MUSHROOMS, GOAT'S CHEESE, LIMA BEANS & SALSA VERDE FLAT BREADS



PREP  
**10 min**



COOK  
**20 min**



SERVES  
**4**

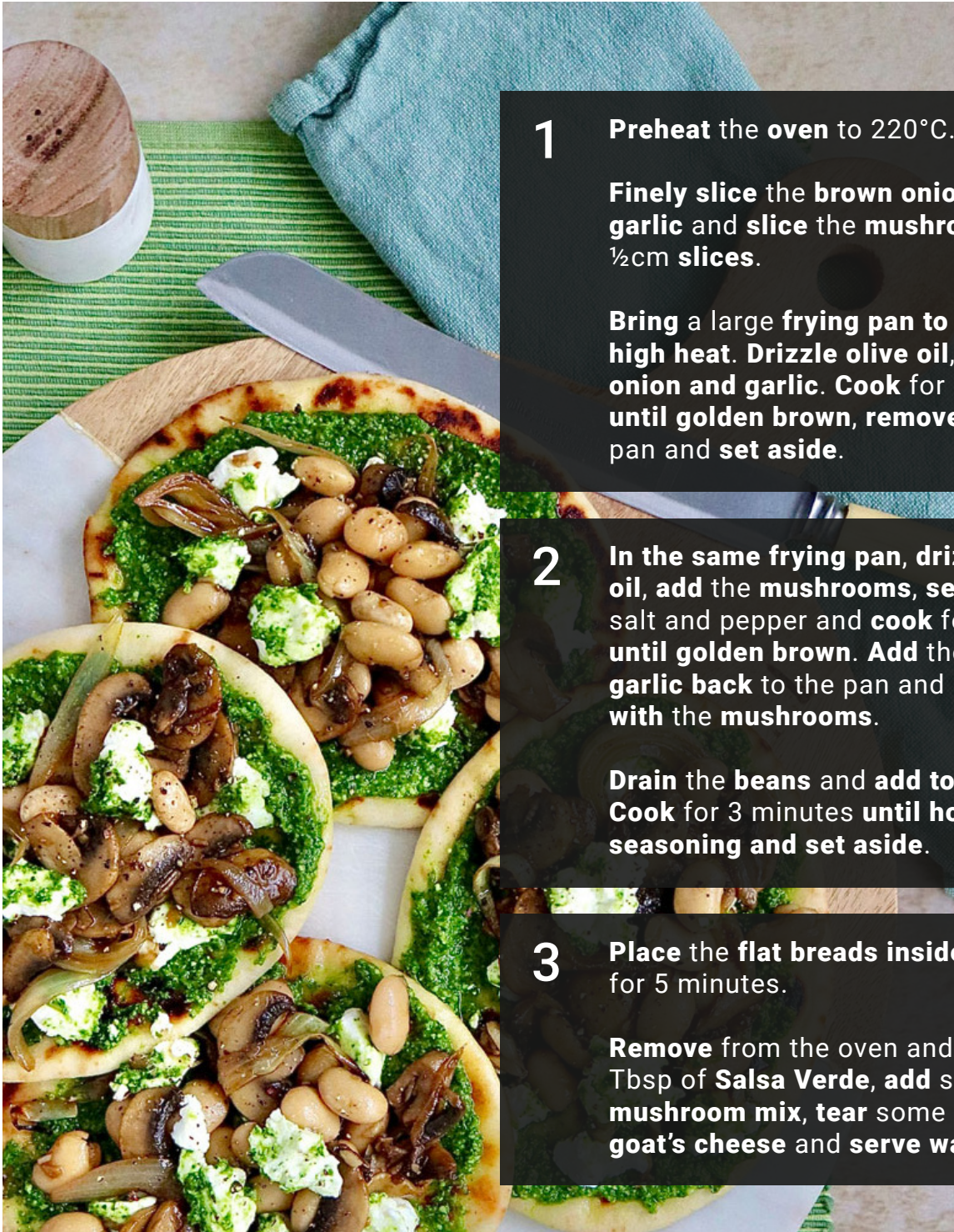
## INGREDIENTS:

- > 400g Butter Beans
- > 150g Goat's Cheese
- > 150g Harris Farm Salsa Verde
- > 4 Zaatar Flat Breads
- > 2 Garlic Cloves
- > 1 Brown Onion
- > 200g Mushrooms

## WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Salt and Pepper
- > Olive Oil

# METHOD – GET COOKING!



**1** Preheat the oven to 220°C.

Finely slice the brown onion, chop the garlic and slice the mushrooms into ½cm slices.

Bring a large frying pan to a medium high heat. Drizzle olive oil, add the onion and garlic. Cook for 3-4 minutes until golden brown, remove from the pan and set aside.

**2** In the same frying pan, drizzle olive oil, add the mushrooms, season with salt and pepper and cook for 5 minutes until golden brown. Add the onion and garlic back to the pan and mix through with the mushrooms.

Drain the beans and add to the pan. Cook for 3 minutes until hot, check seasoning and set aside.

**3** Place the flat breads inside the oven for 5 minutes.

Remove from the oven and spread 1 ½ Tbsp of Salsa Verde, add some of the mushroom mix, tear some pieces of goat's cheese and serve warm.

## CHEF'S TIPS FOR COOKING AND LEFTOVER...

- Use leftover Salsa Verde on smashed avocado toast.
- You can heat up the breads on a frying pan for 30 seconds on each side.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



## FEEDBACK OR QUESTIONS?

Shoot us an email at:  
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