

## **Lobios Pkhali (Bean salad) Yield 10**

2 lbs broad beans  
¾ cup walnuts  
1 tsp blue fenugreek  
¼ tsp coriander  
¼ tsp marigold  
1 small onion chopped fine  
¼ cup cilantro chopped fine  
¼ cup basil chopped fine  
2 sprigs savory chopped fine  
1-2 Tbsp red wine vinegar  
Sliced radish for garnish

String beans & break into 1" pieces. Grind walnuts, garlic, & spices to paste. Combine walnut paste with onion & herbs. Boil beans until tender. Remove from heat & press dry. Add walnut mixture and blend well. Add vinegar to taste with salt and refrigerate. Garnish with radishes, serve cold.