BABY FAVA BEANS AND FRESH HERBS
Shared by The Edible Academy’s Italy Garden
Yield: 8 servings

**Ingredients**
- 24 ounce jar baby fava beans, drained and rinsed, or 1.5 pounds fresh fava beans, removed from pods and lightly blanched
- ½ cup Whole Foods Market® Grated Pecorino Cheese
- ½ cup chopped spearmint leaves, stems removed
- ½ cup chopped parsley leaves, stems removed
- ½ cup 365 Everyday Value® Organic 100% Lemon Juice Not From Concentrate or white wine vinegar
- 365 Everyday Value® Kosher Sea Salt and 365 Everyday Value® Ground Black Pepper, to taste

365 Everyday Value® products are found exclusively at Whole Foods Market®.

**Instructions**
In a large bowl, add the baby fava beans. Toss with the remaining ingredients, seasoning to taste. Refrigerate for one hour to allow flavors to marinate, then serve.