Lemon Dill White Bean Salad

A no-cook white bean salad with cucumber, radish and dill in a simple lemon dressing. Good with bread or as a side.

Prep 15 min **Cook** 0 min **Serves** 3

Ingredients

- ☐ 2 cans (15 oz / 425 g each) cannellini beans, drained and rinsed
- ☐ 1/2 English cucumber, diced
- ☐ 5 radishes, thinly sliced
- ☐ 2 scallions, thinly sliced
- ☐ 1/4 cup loosely packed dill, chopped
- ☐ 2 tbsp olive oil
- ☐ 2 tbsp lemon juice
- ☐ 1 tsp Dijon mustard
- ☐ 1/4 tsp fine salt
- ☐ 1/4 tsp black pepper



Spoon & Joy recipe illustration.

Before you start

Slice radishes thinly
Fine slices give a peppery crunch without dominating each bite.

Timing note
Preparation and cooking times are estimates. Read the full method before starting.

Lemon Dill White Bean Salad

METHOD & KITCHEN NOTES

1. Leave the rinsed beans in a colander for a few minutes while preparing the vegetables.
2. Whisk the olive oil, lemon juice, Dijon mustard, salt and black pepper in a large bowl.
3. Add the beans, cucumber, radishes and scallions. Fold gently with a broad spoon so the beans keep their shape.
4. Stir in the dill, taste, and adjust with a little more lemon or salt if needed.
5. Serve immediately for maximum crunch, or refrigerate for 15-20 minutes so the dressing settles into the beans.

Storage & making ahead

Refrigerate in a covered container for up to 2 days. The cucumber will release some liquid, so stir and taste before serving.

Choose tender herbs Dill leaves are delicate; remove any coarse stems before chopping.

Read this recipe on Spoon & Joy