

# Roasted Cranberry and Lima Bean Salad

## Ingredients

- ½ lb. dried lima beans
- 12 oz. fresh cranberries
- 1 tbsp maple syrup
- 2 ears of sweet corn
- 2 baby bell peppers
- 1 batch of [cranberry vinaigrette](#)

## Steps

1. Place the lima beans in a pot, and cover with a few inches of water. Bring to a boil, and reduce to a simmer. Check the beans as you go to see if they're cooked- they should expand in size and be soft and buttery. Once they're cooked, drain and set aside.
2. In the meantime, preheat the oven to 375°F (190°C). Toss the cranberries in a glass baking dish, along with the maple syrup and a tablespoon of water. Bake for around 30 minutes, stirring once after 15 minutes, until the berries have soften and begun to burst.
3. Slice the corn off the cob and dice the bell peppers. In a large bowl mix the lima beans, baked cranberries, corn, bell peppers and dressing together. Serve room temperature, or place in the fridge until ready to serve.

