



Green Bean, Tomato, and Feta Salad

Serving Size: Makes about 6 servings

Dressing Ingredients:

3 T olive oil
1 T red wine vinegar
1 T balsamic vinegar
1 T fresh-squeezed lemon juice
Salt and pepper to taste
Fresh basil as garnish

Ingredients:

12 oz. fresh green beans, ends trimmed and cut into bite-sized pieces
1 lb. fresh cherry tomatoes cut in half or larger tomatoes chopped
1/4 purple onion, chopped or thinly sliced (optional)
1/2 cup crumbled Feta, Bleu or Goat cheese

Instructions:

1. Whisk together the dressing ingredients.
2. Bring a medium-sized pot of water to a boil, add beans and cook for 3-4 minutes, or until barely tender-crisp. (Taste a bean to be sure.) While beans cook, cut tomatoes and slice onions.
3. When beans are tender-crisp, drain into a colander, rinse with cold water until cool. Drain beans again, then put them between a double layer of paper towel and blot dry. (Don't skip this step or the salad will be watery.)
4. Combine beans, tomatoes, and onions in a salad bowl, toss with dressing, stir until vegetables are well-coated. Add crumbled cheese and mix again. Chill in frig for 2 hours or serve immediately. Garnish with fresh basil before enjoying. Add salt and pepper to taste.