

Summer Cold Green Bean Salad

This is a pretty simple salad but I thought I'd share it anyway. You can easily play with this by adding things like walnuts, goat cheese or olives. I've kept it clean by leaving out oil, but feel free to add some.

The picture is of Version 1, but I thought I'd include the recipe for Version 2 as I did it a while ago and really enjoyed it.

What you need:

10 oz FRESH green beans, ends trimmed
2 heirloom tomatoes, diced
Salt and Pepper

Version 1:

Handful sweet basil, torn into pieces
2 endives, chopped in thirds and leaves separated
Balsamic

Version 2:

Handful fresh dill, minced
1-2 oz goat cheese
Fresh lemon juice
Red wine vinegar

What to do:

Trim green beans and blanch in boiling salted water for about 3 minutes. Strain and let cool.

While green beans are cooling, put tomatoes in medium-sized bowl and add the acid ingredients (Version 1: balsamic; Version 2: lemon juice and red wine vinegar) and oil, if using.

Once beans are cooled, add to bowl along with endives and basil for Version 1 or goat cheese and dill for Version 2. Season salt and pepper and toss to coat.

You can either serve immediately or let marinate for a few hours.

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