

Marie Saba

from my kitchen to yours

Green Bean Salad

Serves 4

Ingredients:

- 1/2 lb. *haricots verts* (French green beans), trimmed
- 2 shallots, minced (about 1/4 cup)
- 1/4 cup extra virgin olive oil
- 3 Tablespoons white balsamic vinegar
- Salt and pepper, to taste
- 10 cherry tomatoes, halved
- 1/2 cup cooked chickpeas, halved (optional)
- 1/4 cup crumbled feta cheese



Instructions:

1. To steam green beans, place in a steamer basket in a medium pot. Add enough water to just reach the bottom of the steamer basket. Place green beans in the basket. Bring water to boil over medium-high heat, then reduce to low, cover and simmer until beans reach desired tenderness, about 10-12 minutes. Transfer beans to a serving bowl.
2. In a small bowl, whisk together shallots, oil, vinegar, salt and pepper. Let flavors marinate for about 10 minutes while green beans cool.
3. Add cherry tomatoes and feta cheese to bowl with green beans. Whisk dressing again, pour over top, and toss to coat. Serve at room temperature.

Make-Ahead Tip: Green beans can be steamed and stored in an air-tight container in the refrigerator up to 2 days in advance.

YouTube: Marie's Kitchen

Website: MarieSaba.com

Email: Marie@MarieSaba.com