Balsamic Green Bean Salad

Description

Serve up those green beans in a whole new way! The tangy flavors and crunch of this eye-appealing side complement any special meal or holiday potluck.

Summary

Yield: 16
Prep Time: 30 minutes
Category: Salads
Cuisine: American

Ingredients

- 2 lb fresh green beans cut into 1 1/2 inch pieces
- 1/4 cup olive oil
- 3 tbsp lemon juice
- 3 tbsp balsamic vinegar
- 1/4 tsp salt
- 1/4 tsp garlic powder
- 1/4 tsp ground mustard
- 1/8 tsp pepper
- 4 cup cherry tomatoes halved
- 4 oz crumbled feta cheese

Instructions

Place beans in a Dutch oven and cover with water. Bring to a boil. Cover and cook for 8-10 minutes or until crisp-tender.

Drain and immediately place beans in ice water. Drain and pat dry.

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In a small bowl, whisk the oil, lemon juice, vinegar, salt, garlic powder, mustard and pepper.

Drizzle over beans. Add the onion; toss to coat.

Cover and refrigerate for at least 1 hour. Just before serving, stir in tomatoes and cheese.

Notes

Can add sliced water chestnuts and mozzarella small balls