



RECIPE | TOMATOES

GREEN BEAN MEDLEY SALAD



10 min
PREP.



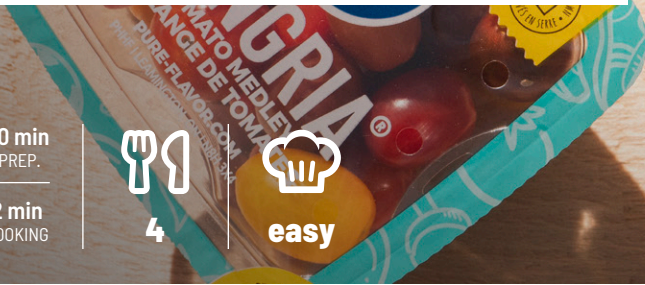
4



easy

12 min

2 min
COOKING



INGREDIENTS

For the salad:

- 2 dry pints** Pure Flavor® Sangria® Medley Tomatoes
- 10 oz** mini bocconcini cheese, halved
- 3 cups** green beans
- 3 cups** baby arugula
- ½ cup** raisins
- ½ cup** pumpkin seeds
- ¼ cup** shallots, thinly sliced

For the dressing:

- ¼ cup** olive oil
- 2 tbsp** balsamic vinegar
- 2 tbsp** lemon juice
- 1 tsp** lemon zest
- 1 tsp** Dijon mustard
- 1 tsp** honey
- 1 tsp** garlic powder
- Salt & pepper, to taste



DIRECTIONS

- Whisk together all of the dressing ingredients in a small mixing bowl. Refrigerate the dressing until ready to use.
- Bring a large pot of water to a boil, add green beans, and cook for 2 minutes until tender-crisp.
- Prepare a large bowl of ice water and transfer green beans to cool. Drain and set aside.
- In a large bowl, combine tomatoes, green beans, bocconcini, baby arugula, raisins, pumpkin seeds, and shallots.
- Add salad dressing and lightly toss. Season with salt & pepper, to taste.

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