

TOMATO AND GREEN BEAN SALAD

Recipe created by Laura Ashley Johnson





10 min PRFP.

5 min COOKING





easy

For the salad:

1 dry pint Pure Flavor® Oriana® Orange Grape Tomatoes 1 Pure Flavor® Long English Cucumber, sliced 12 oz fresh green beans, trimmed & halved

1 cup carrot, sliced

Toasted pine nuts, for garnish Fresh basil, for garnish

For the dressing:

2 garlic cloves, minced

1/4 cup olive oil

2 tbsp green onions, minced

2 tbsp curly parsley, minced

11/2 tbsp balsamic vinegar

11/2 tbsp honey Dijon mustard

11/2 tsp lemon juice

Salt and pepper, to taste

Bring a pot of water to a boil. Add the green beans and cook for 3-4 minutes then remove and immediately transfer to a bowl of ice water. After 5 minutes, drain the beans in a colander.



Combine the beans, tomatoes, carrots, and cucumber in a large mixing bowl.



In a small mixing bowl, whisk dressing ingredients.



Pour the dressing over the salad ingredients. Toss until combined well. Transfer to a serving bowl.



Garnish with basil and pine nuts.