



RECIPE | TOMATOES

# TOMATO AND GREEN BEAN SALAD



10 min  
PREP.



8



Easy

15 min

5 min  
COOKING

## INGREDIENTS

Recipe created by *Laura Ashley Johnson*

### 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  
**¼ cup** olive oil  
**2 tbsp** green onions, minced  
**2 tbsp** curly parsley, minced  
**1½ tbsp** balsamic vinegar  
**1½ tbsp** honey Dijon mustard  
**1½ tsp** lemon juice  
Salt and pepper, to taste



## DIRECTIONS

- 1 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.
- 2 Combine the drained beans, tomatoes, carrots, and cucumber to a large mixing bowl.
- 3 In a small mixing bowl, whisk dressing ingredients.
- 4 Pour the dressing over the salad ingredients. Toss until combined well. Transfer to a serving bowl.
- 5 Garnish with basil and pine nuts.

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