

Making it delicious

Summer Green Bean Salad

THE
Open
Door

Ingredients:

Serves 6

- 1 lb green beans (3 cups), washed and trimmed
- 2 ears corn, cooked and cut off the cob
- 1 pint cherry tomatoes, halved
- 4 oz or $\frac{1}{3}$ cup feta, crumbled
- 3 Tbsp. lemon
- 2 tsp. Dijon mustard
- 4 Tbsp. olive oil
- 1 cup packed basil leaves, cut into thin ribbons
- Salt to taste



Recipe adapted from: www.medinsteadofmeds.com

Instructions:

- Cook the green beans in boiling water or steam until just done, do not over cook. Chill well in the refrigerator.
- In a large bowl, combine the cherry tomatoes, corn, and green beans.
- Add the cheese to the vegetable mixture.
- Make the vinaigrette by combining the lemon juice and mustard, then add the oil gradually while beating. Also can be combined in a container with a tight lid and shaken.
- Add dressing to the vegetable mixture and stir.
- Top with basil.
- Salt to taste.