



Serving Size: 4

Tasti Bean Salad

Ingredients

- 12 oz. fresh green beans, ends trimmed
- 3 Tasti-Lee tomatoes, cut in wedges
- 2 green onions, chopped
- 1/2 cup crumbled feta cheese
- 2-3 sprigs rosemary, to garnish

Dressing

- 3 Tbsp. olive oil
- 2 Tbsp. red wine vinegar
- 1 tsp. lemon zest
- 1 Tbsp. fresh-squeezed lemon juice
- 1/2 tsp. sea salt
- 1/2 tsp. freshly-ground black pepper
- 1/2 tsp. dried oregano

Directions

1. Whisk all dressing ingredients in a bowl, set aside.
2. In a medium pot, boil water & add green beans. Cook for 3-4 minutes or until they turn bright green.
3. Drain beans & rinse with cold water.
4. Dry green beans with a paper towel.
5. Cut Tasti-Lee tomatoes in wedges.
6. Combine green beans, tomatoes, & green onions in a bowl.
7. Whisk the dressing one more time then add to salad.
8. Toss salad thoroughly, until everything is coated.
9. Crumble feta cheese on top & add rosemary as garnish, if desired.