

# Balsamic Green Bean Salad

## Description

Serve up those green beans in a whole new way! The tangy flavors and crunch of this eye-appealing side complement any special meal or holiday potluck.

## Ingredients

- 2 lb fresh green beans cut into 1 1/2 inch pieces
- 1/4 cup olive oil
- 3 tbsp lemon juice
- 3 tbsp balsamic vinegar
- 1/4 tsp salt
- 1/4 tsp garlic powder
- 1/4 tsp ground mustard
- 1/8 tsp pepper
- 4 cup cherry tomatoes halved
- 4 oz crumbled feta cheese

## Instructions

Place beans in a Dutch oven and cover with water. Bring to a boil. Cover and cook for 8-10 minutes or until crisp-tender.

Drain and immediately place beans in ice water. Drain and pat dry.

In a small bowl, whisk the oil, lemon juice, vinegar, salt, garlic powder, mustard and pepper.

Drizzle over beans. Add the onion; toss to coat.

Cover and refrigerate for at least 1 hour. Just before serving, stir in tomatoes and cheese.

## Notes

Can add sliced water chestnuts and mozzarella small balls



## Summary

**Yield:** 16

**Prep Time:** 30 minutes

**Category:** Salads

**Cuisine:** American