



Green Bean Salad with Cherry Tomatoes and Olives

Yield: serves 6

Ingredients:

Green Beans	300 g
Cherry Tomatoes	250 g
Extra Virgin Olive Oil	20 ml
Red Wine Vinegar	15 ml
Red Onion	15 ml
Kalmata Olive – Pitted	125 ml
Flat Leaf Parsley	1 5 ml

Method:

Bring a medium pot of salted water to a boil.

Cook the green beans for approximately three minutes until they are vibrant green and slightly tender.

Drain and cool in an ice bath.

Once the beans have drained, lay on a clean towel to absorb the excess water.

Set aside in a large bowl.

Finely chop the red onion and cut the cherry tomatoes and olives in half before adding to the bowl.

Chop the parsley and add as well.

In a small bowl, whisk the olive oil, vinegar and add to the vegetables.

Season with salt and pepper, chill before serving.

Chef's Note:

This is a great side dish to pair with our past Cook Like A Chef recipe for grilled Greek-style chicken.



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