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 15 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.