

GREEN BEANS WITH MUSTARD VINAIGRETTE

INGREDIENTS

- Salt
- 2 lbs green beans - trimmed
- 3 tbsp. white wine vinegar
- 2 shallots - thinly sliced
- 3 tbsp. dijon mustard
- 1/3 cup extra-virgin olive oil
- Freshly ground pepper

PREPARATION

1. Add salt to water, place in a large pot and bring to boil. Add the green beans and cook until just tender - for 2 to 3 minutes.
2. Transfer to a bowl of ice water and push the beans down to submerge them. Let cool completely for about 5 minutes, then drain the water and pat dry.
3. Meanwhile, whisk the vinegar and 1 tbsp. salt in a large bowl. Add the shallots and stir to coat. Let sit until the green beans are cooled down.
4. Whisk the mustard into the shallot mixture. Gradually add the olive oil, whisking constantly, until smooth and thick.
5. Add the green beans and toss to coat.
6. Season with salt and pepper. Enjoy!

