

# GREEN BEAN AND TOMATO SALAD

## INGREDIENTS

- 1 lb. string beans
- 6 ripe tomatoes
- 1 tbsp. Dijon mustard
- 2 tbsp. white vinegar
- 4 tbsp. finely chopped shallots or green onions
- 1 tbsp. finely chopped garlic
- 4 tbsp. olive oil
- 4 tbsp. coarsely chopped basil
- Salt
- Freshly ground pepper

## PREPARATION

1. Trim ends of beans and leave them whole.
2. Drop beans into a saucepan with salted boiling water.
3. Cook until crisp tender, about 3 to 5 minutes according to the size of the beans.
4. Do not overcook. Drain and let cool.
5. Cut away the core of each tomato, and cut it into wedges.
6. In a salad bowl, add mustard, vinegar, shallots, garlic, oil, salt and pepper and blend with a wire whisk. Add beans and tomatoes, toss well.
7. Sprinkle with basil.
8. Serve and enjoy!

