

Green Bean and Tomato Salad

Karen Kremer

Ingredients

2 pounds of tomatoes,
seeded and diced

2 cloves of garlic, minced

2 tablespoons olive oil

2 teaspoons balsamic
vinegar

2 tablespoons chopped
fresh chives

1 tablespoon chopped
fresh basil

salt and pepper to taste

2 to 4 ounce Feta
cheese, crumbled

1/4 cup chopped
Kalamata olives

3/4 pound fresh green
beans, trimmed and cut
into bite-size pieces



Directions

In a serving bowl, mix together: garlic, olive oil, vinegar, herbs, salt and pepper, Feta and olives.

Let the mixture stand at room temperature while you prepare the green beans.

Steam the green beans until tender-crisp; then run under cool water and drain.

Mix the green beans with the tomato mixture.

Serve immediately or chill before serving.

Comment

Ripe plum tomatoes are generally best, though I've used cherry tomatoes as well. Just cut the cherry tomatoes in half and don't bother seeding!