



Herbed String Bean Salad

With Maple-Mustard White Balsamic Dressing!

For the Salad:

For the Dressing:

4 cups fresh green beans	pinch of ground black pepper
1 can chick peas, rinsed and drained	3 T Delavignes Regional Extra Virgin Olive Oil
½ red onion, minced	1 T maple syrup
1 bunch fresh tarragon, chopped	2 t mustard (prepared or powdered is fine)
½ cup slivered almonds, lightly toasted if desired	1 T The Olive Oil Factory's White Balsamic Vinegar
¾ cup feta cheese	pinch of Kosher or sea salt

Instructions:

Wash & trim green beans. Have a large bowl of ice water on hand. Steam green beans for 4-5 min OR submerge in large pot of boiling water for 3-4 min. Drain and immerse in ice water immediately after cooking. Drain the cooled green beans once more; then add to large salad bowl with the remaining salad ingredients. Vigorously whisk all dressing ingredients in a bowl; add to the salad and gently toss until all are well incorporated.

Recipe inspired by *Tarragon String Bean Salad* by Sarah Britton – www.mynewroots.org

Visit The Olive Oil Factory at 197 Huntingdon Ave in Waterbury, CT or go to GreatOil.com! Phone: 475-235-2481