



Marinated Green Beans



Ingredients:

2lbs fresh green beans, strings and ends removed but kept whole

1/2 large red onion, thinly sliced

1/3 C. Italian extra virgin olive oil (or a good quality olive oil)

1/4 C. white wine vinegar

1/2 tsp oregano

1/2 tsp basil

1/2 tsp rosemary

1/2 tsp marjoram

Salt and pepper to taste

2 cloves crushed garlic

Directions:

Bring a large pot of water to boil while preparing the vegetables. Place the sliced onion in a colander over the sink.

In a small bowl, stir together oil, vinegar, herbs, salt and pepper until combined. Stir in garlic. Set aside.

When water comes to a boil, put in green beans. Cover and cook 5 to 10 minutes or just until beans are bright green, do not overcook. Pour beans and hot water over onions in colander, rinse under cold running water to cool down. Let drain well for a few minutes

Place beans and onions into large bowl or large reusable plastic bag. Pour dressing in and distribute among the vegetables.

Refrigerate at least 4 hours or overnight. Toss and serve.



Vinaigrette

Oil and vinegar to taste, salt and pepper

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