

Green Beans, Feta, and Walnut Salad

INGREDIENTS

1 1/2 pounds fresh green beans (ends trimmed), cut in half crosswise)
3/4 cup olive oil
1/2 cup packed fresh mint leaves, finely chopped
1/4 cup white wine vinegar
3/4 tsp salt
1/2 tsp minced garlic
1/4 tsp freshly ground pepper
1 cup chopped toasted walnuts
1 cup diced red onion
1 cup crumbled feta cheese or coarsely grated Parmesan cheese

DIRECTIONS

Bring 4 quarts salted water to boil in 6 quart saucepan over medium-high heat. Add beans and cook until crisp-tender, about 4 mins. Drain well; immediately plunge into ice water to stop cooking process. Drain beans again; pat dry with paper towels. (Can be prepared several hours ahead.)

Combine oil, mint, vinegar, salt, garlic and pepper in processor and blend.

Arrange beans in shallow glass serving bowl. Sprinkle with nuts, onion and cheese. Just before serving, pour dressing over and toss thoroughly.

Serves 6