

Italian Green Bean Salad

3 1 / 2 cups Italian green beans
2 tomatoes, cut in wedges
1 small onion, sliced

1 / 4 cup Parmesan cheese, shredded
Black Olives

Vinaigrette

1 / 3 cup olive oil
2 Tbl wine vinegar
1 clove garlic, chopped

1 tsp salt
1 / 2 tsp prepared mustard
Dash of pepper

1. In a 3 qt saucepan, cook beans in an inch of water brought to a boil, then cover and cook until just tender-crisp (4-10 minutes depending on the size).
2. Drain and run cold water over beans.
3. Combine dressing ingredients and pour over warm beans. Toss.
4. Cover and refrigerate at least two hours.
5. Add tomatoes and onions.
6. Sprinkle with cheese
7. Garnish with black olives.

Serves 4-6

From *Favorites from the ARC Kitchen*, ARC Retreat Center Cookbook