

BON APPETIT HON

bonmerese for enjoy your meal

Green Bean Salad with Feta and Lemon

Washington Post

This is a quick, easy side dish. And probably closer to something Don Draper might find on his plate.

- 1 pound green beans, ends trimmed
- 2 ounces feta cheese, crumbled
- 1/2 medium sweet onion, cut into small dice (about 1/2 cup)
- 2 tablespoons fresh dill, or 1 tablespoon dried dill
- zest of 1 lemon
- 1 tablespoon olive oil

Prepare an ice water bath.

Bring a 4 quart pot of salted water to a boil over high heat. Add the beans and cook for 4 to 6 minutes, until the beans are tender. Immediately transfer them to the ice water bath and let cool for 5 minutes. Dry the beans with a dish towel.

Transfer the beans to a large bowl. Add the feta, dill, onion, lemon zest, and oil. Toss to combine. Add salt and pepper to taste. Serve immediately or cover and refrigerate up to 3 days. Allow the salad to come to room temperature before serving.

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