

## **Green Bean and Roquefort Salad – Parade, 26-Feb-06**

1½ lbs green beans, stem ends snapped  
1 Tablespoon Dijon mustard  
2 Tablespoons red wine vinegar  
Salt and freshly ground black pepper to taste  
3 Tablespoons extra virgin olive oil  
½ cup walnut pieces or halves  
8 oz. Roquefort cheese, cut into ½-in cubes  
2 Tablespoons fresh flat-leaf parsley, chopped

### **Beans:**

Steam beans just until tender. Drain, run under cold water to quench, then drain. Pat dry with paper towels.

### **Vinaigrette:**

Whisk together the mustard, vinegar, salt, and pepper. Whisking continuously, slowly drizzle in the olive oil and continue whisking until slightly thickened.

### **Assembly:**

Combine green beans and walnuts. Toss with the vinaigrette. Adjust seasonings if necessary. Transfer to a serving bowl. Sprinkle with the Roquefort and parsley.