

Green Bean Salad with Feta – Linda Bell from Southern Living

Vinaigrette

3 Tablespoons fresh lemon juice
3 Tablespoons white wine vinegar
1 Tablespoon Dijon mustard
½ tsp sugar
¼ tsp salt
1/8 tsp freshly ground black pepper
½ cup vegetable oil

Whisk together first 6 ingredients in a small bowl. Gradually whisk in oil until blended.

Salad

1 ½ pounds green beans, trimmed
1 small red onion, chopped (1/2 cup)
½ cup Lemon Vinaigrette
2 ounces crumbled feta cheese
½ cup walnuts, toasted and coarsely chopped
Garnish with lemon slices

Cook green beans in boiling salted water to cover 8 minutes, or until crisp-tender. Drain and plunge into ice water to stop the cooking process; drain and pat dry. Place in a serving bowl; cover and chill at least 2 hours.

Add chopped onion and Lemon Vinaigrette to beans, tossing to coat. Sprinkle with feta and walnuts. Garnish, if desired.