

GREEN BEAN *and* MOODY BLUE SALAD

Yield: 4 – 6 servings

ingredients

- 1 1/2 pounds French green beans (*haricot vert*)
- 1/2 cup red onion, thinly shaved
- 1 cup cucumber, sliced or cubed
- 1 cup grape tomatoes
- 2 tablespoons fresh oregano, chopped
- 6 tablespoons extra virgin olive oil
- 2 tablespoons red wine vinegar
- 1 tablespoon lemon Juice
- 1/2 teaspoon hot sauce
- 1 teaspoon black pepper, cracked or coarsely ground
- 8 ounces **Moody Blue**, crumbled

method

- Bring 2-3 quarts of salted water to a rapid boil, add French green beans and cook for one minute to blanch; refresh in cold water. Drain beans and refrigerate until dry.
- Place chilled beans in large mixing bowl and combine with red onion, cucumber, grape tomatoes, and oregano.
- Combine olive oil, vinegar, lemon juice and hot sauce in small bowl and whisk until well blended.
- Pour dressing over green bean and veggie mixture and toss.
- Top with crumbled **Moody Blue** and serve.

