



Ingredients:

- 400g green beans, ends chopped off
- 1 red onion – sliced into slivers
- 1 punnet red grape tomatoes, cut into 1/2s
- 1 cup walnuts
- 1 cup feta, crumbled
- ½ bunch basil leaves

Dressing:

- 1/3 cup extra virgin olive oil
- 4 tbsp. balsamic glaze
- 1 lemon, juiced and grated rind
- 1 clove garlic – minced
- ½ bunch basil – finely chopped
- 2 tsp sea salt

Method:

1. Start with boiling water in a large saucepan. In the meantime, place iced water in a large mixing bowl.
2. Once water is boiling, cook beans for 2 minutes. Drain immediately and place in iced water to cool.
3. In a small bowl add olive oil, balsamic glaze, lemon juice, rind, garlic, chopped basil and salt. Stir well until combined.
4. Drain beans completely. In a salad serving bowl, combine beans, onion, tomatoes ½ cup walnuts and ½ cup feta. Drizzle half of dressing into salad a toss well.
5. Add remaining ½ cup walnuts, ½ cup feta and whole basil leaves on top of salad. Drizzle remaining dressing over top of the salad.
6. Serve immediately. If chilling salad first, wait and add the dressing when ready to serve.

