

Homegrown

Summer Green Bean Salad

Serves: 6

- ✓ 1 lb. green beans, washed and trimmed
- ✓ 1 pint cherry tomatoes
- ✓ 2 ears corn
- ✓ 4 oz. ricotta salata or feta, shredded finely or crumbled
- ✓ 3 tbsp. sherry vinegar
- ✓ 1 tsp. Dijon mustard
- ✓ 4 tbsp. olive oil
- ✓ 1 cup packed basil leaves, cut into thin ribbons
- ✓ Salt to taste



Cook the green beans in salted water until just done – do not overcook. Chill well (approximately 15-30 minutes).

In a large bowl, combine the cherry tomatoes, corn and green beans. Add cheese to the vegetable mixture.

Make the vinaigrette by combining the vinegar and mustard then add the oil in a thin stream while beating. Add the dressing to the vegetable mixture.

Top with the basil. Salt to taste.

A photograph of a man and a young girl at a market stall. The man, with a beard and wearing a plaid shirt, is leaning over the girl, who has blonde hair and is wearing a white top. They are both looking at a display of fresh produce, including red tomatoes and green peppers. The background is a red canopy.

NC STATE EXTENSION

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