

GREEN BEAN, TOMATO AND FETA SALAD

Submitted by Cindy Morris. Many of the ingredients here can be purchased at the farmers' market.

2 lbs fresh green beans, trimmed
1 1/2 tsp salt
2 garlic cloves, minced
1/4 cup olive oil
1 cup Kalamata olives, pitted and sliced
2 tomatoes, seeded and chopped
2 Tbs red wine vinegar
1 Tbs fresh oregano, finely chopped
1/4 tsp pepper
4 oz package crumbled feta cheese

1. Place beans in boiling water seasoned with 1 tsp. salt. Cook 6-8 minutes or until crisp tender. Drain.
2. Plunge beans into ice water to stop cooking. Drain well and place in shallow serving dish.
3. Cook garlic in hot oil in a skillet over medium heat 30 seconds or just until fragrant. Remove from heat.
4. Stir in olives and next 4 ingredients, and remaining 1/2 tsp. salt. Pour mixture over beans, tossing to coat.
5. Chill at least 3 hours. Sprinkle with feta before serving.