

Seasonal Eating



Green Beans with Tangy Vinaigrette

Fresh green beans
3 tablespoons olive oil
1 1/2 tablespoons red wine vinegar
1/2 tablespoon Dijon style mustard
1/4 teaspoon dried thyme
1/4 teaspoon dried oregano
1/2 clove garlic, finely minced
Salt and pepper to taste
Crumbled feta cheese

Trim beans and steam or microwave until crisp tender. In a small bowl whisk together olive oil, vinegar, mustard, thyme, oregano, garlic, salt and pepper. Pour over drained green beans. Toss and top with feta cheese.