

Tangy Green Bean Salad

www.giverecipe.com

Ingredients

- ½ lb. trimmed green beans, halved lengthwise
- 1 onion, chopped
- 1 lemon, squeezed
- 2 tbsp. olive oil
- Salt to taste
- ½ tsp. chili powder
- Cherry tomatoes for garnish

Instructions

1. Bring a large pot of salted water to a boil.
2. Add the green beans and onions. Blanch for about 5 minutes. The beans must still be crisp.
3. Transfer the beans immediately into ice water and let them sit there for about 5 minutes. Drain well.
4. Place the beans in a large bowl.
5. Prepare the dressing by simply mixing everything and pour it over the beans.
6. Combine the beans with the tangy dressing well using your hands.
7. Chill for 30 minutes and serve with cherry tomatoes.