

Minty Green Bean Salad

(<http://salad.allrecipes.com/az/MintyGrnBnSld.asp>)

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Rated 4 out of 5 by 7 members

Green beans with a hint of mint are blended with a tangy vinaigrette.

Prep Time: 20 Minutes

Cook Time: 10 Minutes

Ready In: 30 Minutes

Yields: 4 servings

INGREDIENTS:

1/4 cup water

1 teaspoon white sugar

1 pound fresh green beans

4 cloves garlic, thinly sliced

2 slices onion, chopped

1 sprig fresh mint leaves

3 tablespoons olive oil

1 tablespoon cider vinegar

1/2 tablespoon minced garlic

1/4 teaspoon dried basil

1/4 teaspoon prepared mustard

salt and pepper to taste

DIRECTIONS:

1. In a medium saucepan, bring the water and sugar to a boil, and cook the green beans 10 minutes, or until tender but crisp; drain.

2. Transfer green beans to a medium bowl, and mix with garlic, onion, and mint.

3. In a small container with a lid, mix olive oil, cider vinegar, garlic, basil, mustard, salt, and pepper. Shake until well blended.

Toss into the green bean mixture.