

GREEN BEAN SALAD

A fresh way to enjoy Green Beans!

EASY | 10 MINS | 10 MINS | 4 SERVES

Ingredients

- 500 g green beans, trimmed
- 1/3 cup roasted hazelnuts, roughly chopped
- 1/3 cup dried cranberries, roughly chopped
- 1/2 cup sharp parmesan, shaved
- 1/2 cup basil, leaves picked
- 2 tbsp Red Wine Vinegar
- 1 tsp Dijon mustard
- 1 small shallot, chopped
- 3 1/2 tbsp extra virgin olive oil

Instructions

1. Preheat grill pan on medium heat.
2. Make the dressing by adding the vinegar, mustard, shallot and olive oil in a bowl. 3. 3. Whisk to combine. Season to taste.
3. Grill beans, moving them constantly until they are well charred. Remove from heat and set aside on a plate to cool.
4. Combine the beans, hazelnut, cranberries, basil and dressing in a bowl. Toss well.
5. Arrange the bean salad on a serving platter and add the shaved parmesan on top.