



# Tarragon Green Bean-and-Tomato Sala

**30**  
minutes  
or less

**GF**  
option

**V**  
option

## INGREDIENTS

1 ½ lb fresh green beans  
1 ½ tsp Hy-Vee salt,  
divided  
¼ cup Gustare Vita olive oil  
2 tbsp fresh tarragon,  
chopped  
1 tbsp Gustare Vita red  
wine vinegar  
¼ tsp Hy-Vee black pepper  
2 cups red and/or yellow  
grape tomatoes, halved  
1 medium shallot, thinly  
sliced and separated into  
rings  
½ cup Soiree crumbled  
Mediterranean herb feta  
cheese

## PREPARATION

- 1** Fill large saucepan half full with water; bring to a boil. Add beans and ½ teaspoon salt. Reduce heat to medium. Cover and simmer 8 to 12 minutes or until crisp-tender. Drain; immediately rinse under cold water.
- 2** Whisk together olive oil, tarragon, vinegar, remaining 1 teaspoon salt, and pepper in large bowl. Add beans, tomatoes, shallot; toss to coat.
- 3** Serve immediately, or cover and refrigerate up to 2 days. To serve, transfer salad to serving platter; sprinkle with feta cheese.

## NUTRITION FACTS

Calories: 180  
Total Fat: 12g  
Saturated Fat: 3g  
Trans Fat: 0g  
Cholesterol: 10mg

Sodium: 820mg  
Carbohydrates: 12g  
Fiber: 4g  
Sugar: 6g  
Protein: 7g