



Go Green with Garden Green Beans, Mixed Baby Lettuce, Pistachios

Green Bean Salad with Peppered Peach Vinaigrette

Sweet peaches dress the tender garden green beans

Vinaigrette:

- 4 Tablespoons rice vinegar
- 1/4 cup peach or apricot preserves
- 1/4 cup sweet red pepper relish
- 2 Tablespoons orange juice
- 1 Tablespoon lemon juice

Salad:

- 12 ounces fresh green beans, stems removed
- 3 to 5 ounces mixed baby lettuce
- Season with salt and black pepper to taste
- 2 (15 oz.) cans peach slices, drained

3 Tablespoons coarse chopped pistachios
1-ounce Queso Fresco cheese, crumbled

Prepare Vinaigrette: In a small bowl, combine all vinaigrette ingredients together until well mixed. Set aside.

Prepare Salad: Place green beans in large saucepan; cover with cold salted water. Bring to a boil; cook until crisp tender about 5 minutes. Drain; cool in large bowl of ice water. Drain; pat beans dry with paper towels; place in large bowl.

Toss beans with about 6 Tablespoons vinaigrette to coat. In another bowl, toss lettuce with vinaigrette as needed to coat. Season beans and lettuce with salt and black pepper to taste.

Place drained peach slices in a wide circle on two serving plates, leaving room in the center of the plate for the salad. Place lettuce in the center circle of each plate; arrange beans atop lettuce layer. Sprinkle with chopped pistachios and crumbles of cheese.

Two Serving Plates – Serves: about 6

Cook's Note: I used canned sliced peaches, but it would be even better with those juicy fresh summertime peaches.

About the Recipe: Fresh garden green beans are tossed with a sweet peppered vinaigrette and served over a bed of dressed baby lettuce leaves. The plate is circled with peach slices and topped with crunchy green pistachios and crumbles of soft fresh cheese. It makes a beautiful vegetable salad for those special dinners.