

## **Green Bean and Tomato Salad**

Recipe from Smitten Kitchen

*Serves 6*

- 1 lb green beans, trimmed and halved
- 1 lb tomatoes (cherry tomatoes halved; larger tomatoes cut into 1-inch chunks)
- 1 shallot, minced
- 2 Tb red wine vinegar
- 1/3 cup extra virgin olive oil
- Kosher salt and freshly ground black pepper

Parboil the beans until just tender – about 5 minutes. Drain and place immediately into a bowl of ice water. Remove from the ice water and drain on paper towels. Make the vinaigrette by combining the shallot, vinegar, oil, salt, and pepper. Just before you are ready to serve, combine the beans, tomatoes, and dressing. Toss to coat the vegetables with the dressing and serve.