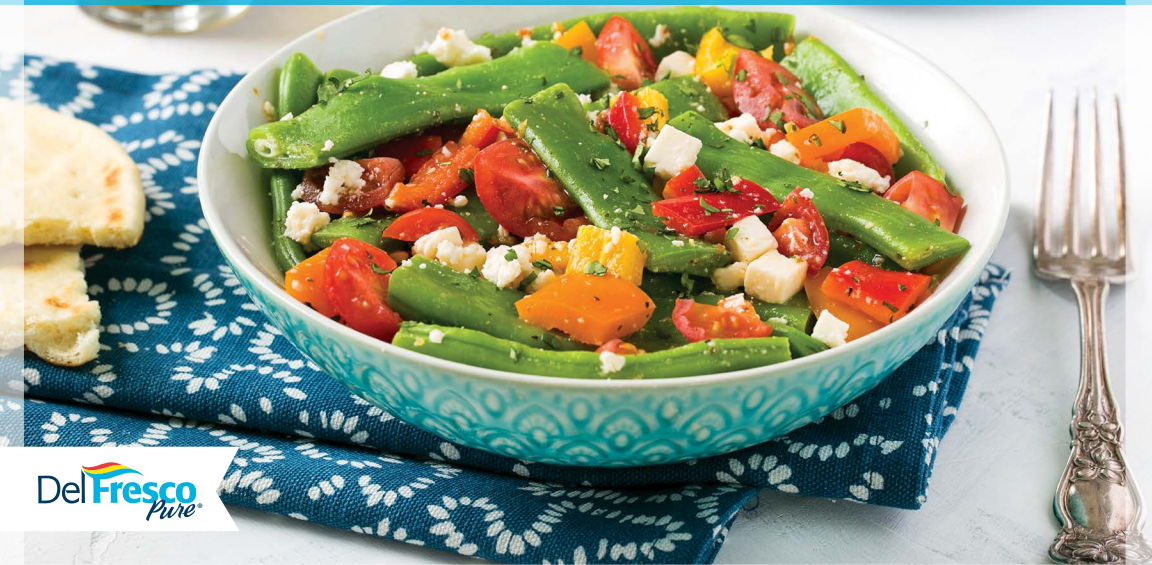


# Greek Bean Salad



DelFresco  
Pure

Yield: 2 cups

Prep Time: 10 minutes

Total Time: 15 minutes

Euro Beans® make a great Greek-style salad that is fresh, crisp, full of flavor and ready in just 15 minutes! This tasty salad can be an entrée salad for one or a side salad for two.

## Ingredients:

- 4 oz Euro Beans®, washed and cut straight into 2-3" lengths
- 1 Sweet Rainbow Pepper, chopped
- 2 tablespoons chopped tomato
- 3 tablespoons crumbled feta
- 2 tablespoons fresh chopped parsley

## Directions:

### Salad

1. Blanch the beans in boiling water for 2 minutes and then quickly immerse in ice water to stop the cooking and set the bright green color. Drain well
2. Prepare the remaining ingredients as per the recipe. Combine everything with the cooled beans. Toss with enough vinaigrette to coat well
3. Serve immediately

### Dressing

1. In container with a tight-fitting lid, mix: 3 tablespoons extra virgin olive oil, 1 tablespoon red wine vinegar, 1 clove minced garlic, 2 teaspoons freshly chopped parsley, ¼ teaspoon dried oregano, ¼ teaspoon Dijon mustard and salt and pepper
2. Cover and shake well

## Cooking Tips:

This is a great recipe to serve with other Greek food and if you need more salad, double or triple the recipe.

For more recipes please visit [DELFPURE.COM](https://delfrescopure.com)



### Nutrition Facts:

Serving Size: 1, Servings Per Recipe: 2, Amount Per Serving: Calories 263, Total Fat 24.3g (31% Daily Value), Saturated Fat 5.2g (26% Daily Value), Cholesterol 13mg (4% Daily Value), Sodium 176mg (8% Daily Value), Potassium 343mg (7% Daily Value), Carbohydrate 10.6g (4% Daily Value), Dietary Fiber 4.4g (16% Daily Value), Sugars 2.9g, Protein 4.6g.