

Green Bean Salad

Servings: 6 | Prep/cook time: 1 hour 25 minutes

Ingredients:

2 pounds fresh green beans, trimmed
1/2 cup balsamic vinegar
1/3 cup extra-virgin olive oil
1 small sweet onion, thinly sliced
1 clove garlic, minced
2 tsp. chopped fresh parsley
1 tsp. white sugar
1 tsp. salt
Pepper to taste



Directions:

1. Bring a large pot of lightly salted water to a boil over high heat. Add beans and cook, uncovered, for about 7 minutes. Beans should be a little bit firm
2. Whisk remaining ingredients together in a large bowl.
3. Drain beans and add to dressing. Stir, making sure the beans are evenly coated. Marinate at room temperature for at least one hour.
4. Enjoy room temperature or chilled.