

Eat The View

Recipes and Tips

Green bean salad with tomatoes and olives

500 g green beans, trimmed and cut in two or three pieces

250 g tomatoes, chopped

Olives (optional)

3 tablespoons lemon juice

3 tablespoons olive oil

Salt and pepper to taste

One clove garlic

Cook the green beans for 3 to 5 minutes until they are tender crisp

Place the garlic in a bowl with half a teaspoon of salt and a grind of black pepper and add the lemon juice. Slowly drizzle in the oil and whisk until evenly combined.

Add the cooked bean, and coat with the dressing. When the beans have cooled add the tomatoes and olives and toss. Taste and add more salt and pepper as needed.