

AT THE DALLAS ARBORETUM

RECIPE

Creamy Dilled Green Bean Salad Serves 8

Ingredients:

2 lbs green beans, end trimmed
2 small shallots, minced
1 cup mayonnaise
½ cup feta cheese, crumbled
2 tbsp Dijon mustard
2 tbsp apple cider vinegar
2 tbsp fresh dill, minced
Salt
Black pepper

Directions:

Bring a pot of salty water to a boil.

Prepare an ice bath (large bowl with ice and water)

Place green beans in the boiling water and cook for about 2-3 minutes, then transfer them to the ice bath.

Drain green beans then cut them into $\frac{1}{2}$ inch pieces.

Combine the green beans, shallot, mayo, feta, mustard, vinegar, dill, salt and pepper in a mixing bowl.