



A Recipe from the

Courtesy of A Food Centric Life

Green Bean Salad with Sweet Tomatoes and Grilled Corn

Ingredients

- 12 ounces baby green beans, ends trimmed
- 1 1/2 cups (half pound) of sweet grape or cherry tomatoes in mixed colors, halved lengthwise
- 4-6 ounces feta cheese, crumbled
- 2 ears of corn, grilled and kernels cut from cob, or about 1/2 cut of frozen kernels, thawed
- 6-8 tablespoons lemon-mint vinaigrette ([recipe here](#))
- Salt and pepper, to taste, plus salt for boiling the green beans
- Fresh chopped mini or chives for garnish, optional

Directions

1. Ready a large bowl filled with ice and cold water. Bring a large pot of water (4-5 quarts) to a boil and add a tablespoon of salt. Add green beans and cook for 4-5 minutes. At 4 minutes, quickly toss one green bean into the ice water test for doneness. You want them crisp-tender. If it's done enough for you, place the green beans in the ice water immediately to stop the cooking process and set the color. If not, cook that additional 1 minute then move to the ice bath. After a few minutes in the ice water, drain the beans and allow them to dry. At this point you can refrigerate the green beans until you are ready to serve them. You can even cook them a day ahead.
2. When ready to serve, make your vinaigrette. Add the green, tomatoes, feta and corn to a large bowl. Toss with a few tablespoons of the vinaigrette and season with salt and pepper to taste. Sprinkle on additional chopped fresh herbs if using. Pass more dressing at the table in case someone would like a little more.

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