



# RECIPES

## Green Beans with Sun-dried Tomatoes

### INGREDIENTS:

1 pound green beans  
3 tablespoons balsamic vinegar  
2 teaspoons shallots, finely chopped  
2 tablespoons olive oil  
3 sun-dried tomatoes, thinly sliced  
2 tablespoon pine nuts  
Salt and pepper

### INSTRUCTIONS:

1. Place washed green beans in saucepan with about 1 inch of water and cover with lid. Bring water to a boil, cook for about 3- 5 minutes until green beans softened but still crisp and bright green.
2. While green beans are cooking, whisk together vinegar, shallots, olive oil, ½ tsp salt and a few pinches of pepper. Set aside.
3. Once green beans cooked, drain water and place in serving dish. Pour vinaigrette over the top followed by sundried tomatoes and pine nuts. Add salt and pepper to taste and enjoy!

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