

Green Bean Salad with Feta Cheese

I like green beans and I like a warm salad; this is a winner!

Serves 1

1 handful of green beans, topped
1 handful of romaine or gem lettuce
6 cherry tomatoes, halved
8 black olives
2cm slice feta cheese
1 spring onion, thinly sliced
Squeeze of lemon juice
Pinch of salt & grind of black pepper

1. Steam the beans for a few minutes until tender, but still with a slight crunch. Remove from the heat and refresh under cold water. Allow to drain, then cut in half.
2. Slice the lettuce and toss with the beans, halved cherry tomatoes & olives.
3. Sprinkle over the sliced spring onion and crumble over the feta cheese. Sprinkle



over a pinch of salt, a grind of black pepper and drizzle with a squeeze of lemon juice to serve.

Hints, Tips and Adaptations

*Gluten free, for dairy free, swap the cheese for croutons, boiled potatoes, beans/chickpeas etc
I didn't add oil as my olives had oil on them. If you're olives are brined, drizzle a little olive oil.
Swap the beans for sugar snap or mange tout peas.*