

# GREEN BEAN & CORN SALAD

## INGREDIENTS

- 2 C** Green beans (fresh) (cut off ends) (halved)
- 1 C** Yellow wax beans (cut off ends) (halved)
- 5 C** Corn kernels (6 ears) (cooked in water with some salt & a pinch of sugar)
- 1 C** Pepper (red) (finely chopped)
- 1/2 C** Red onion (finely chopped)
- 1/4 C** Vinegar (white wine)
- 1/4 C** Mustard (Dijon)
- 2 T** Tarragon
- 2 cloves** Garlic
- 1/2 C** Vegetable oil
- 1/4 C** Olive oil



## DIRECTIONS

- 1** Vegetables can be prepared up to 1 day ahead if you can keep them in the refrigerator
- 2** Cook green & yellow beans in a large pot of boiling salted water until slightly tender ( 4 minutes)
- 3** Drain & rinse beans under cold water to cool & pat then dry with paper towels or a dry towel
- 4** Combine beans, corn, pepper & onion in a large bowl
- 5** Cover & refrigerate if not completing the salad right away
- 6** Blend vinegar, mustard, tarragon & garlic in food processor
- 7** Slowly blend in both oils
- 8** Season vinaigrette to taste with salt & pepper
- 9** Toss vegetables with enough vinaigrette to coat
- 10** Season salad to taste with salt & pepper

## NOTES

8 Servings