

# Williamsburg Green Bean Salad



## Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Makes 4 servings

1 pound French green beans, fresh

8oz cherry tomatoes, diced

1 large leek, thinly sliced

4 green onions, sliced

4 garlic cloves, finely minced

1/2c balsamic vinegar, more or less to taste

salt and pepper, to taste

Clean and trim ends of green beans and cut into bite-sized pieces. Blanch in boiling water until crisp-tender, about 2~3 minutes, then plunge into ice water to stop the cooking.

Drain and dry green beans and place in large bowl. Add chopped tomatoes, sliced leek, green onions and garlic. Toss well and drizzle with balsamic vinegar. Toss well. Taste and adjust balsamic and add salt and pepper to taste.

Keep refrigerated. Serve chilled or room temperature.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by

The Meijer logo consists of the word 'meijer' in a bold, lowercase, sans-serif font. The letters are red, with a blue dot above the 'i' and a blue dot above the 'j'.

**Debbie Spangler ~ Certified Personal Chef**

[www.yummyissimo.com](http://www.yummyissimo.com) ~ [debbie@yummyissimo.com](mailto:debbie@yummyissimo.com)