

## **Green Bean Salad**

Makes six servings

- 6 oz. cherry tomatoes, halved
- 1 tsp sugar
- 1 lb. green beans, topped and tailed
- 6 oz. feta cheese, cubed
- salt and freshly ground pepper

For the Dressing

- 6 tbsp. olive oil
- 3 tbsp white-wine vinegar
- ¼ tsp Dijon mustard
- 2 garlic cloves, crushed
- salt and freshly ground black pepper
- 1 tsp. parsley
- ½ tsp. sweet marjoram

1. Preheat the oven to 450 degrees F. Put the cherry tomatoes on a baking sheet and sprinkle the sugar, salt and pepper over. Roast for 20 minutes, then let cool. Meanwhile, cook the beans in boiling salted water for 10 minutes.
2. Make the dressing by whisking together the oil, vinegar, mustard, garlic, and seasoning. Drain the beans and immediately pour the vinaigrette over and mix well. When cool, stir in the roasted tomatoes and the feta cheese. Serve chilled.