

GREEN BEAN AND CHERRY TOMATO SALAD WITH HERB DRESSING

8 SERVINGS

1½ pounds slender green beans,
trimmed, cut into 2-inch pieces

¾ cup chopped seeded tomatoes
½ cup extra-virgin olive oil
2 tablespoons balsamic vinegar
2 garlic cloves, minced
1 teaspoon dried oregano
¼ cup chopped fresh Italian parsley
1 cup halved cherry tomatoes

Cook beans in large pot of boiling salted water until crisp-tender, about 3 minutes. Drain. Transfer to bowl of ice water and cool. Drain well. Place in large bowl.

Mix next 5 ingredients in small bowl; stir into beans. Season with salt and pepper. Garnish with parsley and cherry tomatoes.