

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

⅓ 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.