



# Festive Green Bean Salad

Prep: 5 minutes | Cook: 10 minutes | Total: 15 minutes

Yield: 6 servings | Serving Size: 1 cup

## Ingredients

- Water
- Ice cubes
- 2 pounds fresh green beans, trimmed
- 2 tablespoons minced fresh chives
- ¼ cup sliced almonds
- ⅓ cup dried cranberries or dried cherries, chopped if large
- ¼ cup shaved or finely grated parmesan

## Dressing

- ¼ cup extra-virgin olive oil
- 2 tablespoons red wine vinegar
- 2 teaspoons Dijon mustard
- 2 cloves garlic, minced (about 1 teaspoon)
- ¼ teaspoon salt
- ¼ teaspoon ground black pepper

## Recipe Notes

- If preparing ahead, keep the dressing and sliced almonds separate. Toss with the salad just before serving

## Directions

1. Place a steamer basket inside a large saucepan or stockpot.
2. Add water until it reaches just below the bottom of the steamer basket. Set over high heat and bring to a simmer.
3. While the water in the pot is heating, fill a large mixing bowl halfway with ice and water. Set near the stovetop.
4. Add the green beans to the steamer basket inside the pot.
5. Cover the pot with a lid and cook until the green beans are tender but still crisp, about 4-6 minutes.
6. Use an oven mitt or hot pad to carefully remove the steamer basket from the pot. Transfer the green beans to the bowl of ice water, then remove and place on paper towels to dry. Pat dry to speed up the process if needed.
7. Drain and wipe the bowl dry with paper towels. Add the dressing ingredients and whisk to combine.
8. Add the green beans, chives, almonds, cranberries or cherries, and parmesan. Toss to combine with the dressing.
9. Serve, warming or chilling before serving desired.

**Nutrition Facts Per Serving: Calories: 165 | Total Fat: 11 g | Saturated Fat: 2.5 g  
Sodium: 210 mg | Total Carbohydrate: 13 g | Dietary Fiber: 6 g | Protein: 6 g**

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