

Green Bean Salad with Truffle Oil

Ingredients

- 1 lb. fresh green beans
- 1 clove garlic
- 1 tsp. dried tarragon
- 1 tbsp. whole grain mustard
- 2 tbsp. black vinegar
- 1 tbsp. truffle oil
- Salt and pepper, to taste

Steps

1. Remove the stems from your green beans, and chop them into bite-sized pieces (I like to cut mine on an angle). Place on a baking sheet and sprinkle with a little salt. Place the oven's broiler on high, and broil for a few minutes until the beans are steamy and somewhat softened, but still have a bit of bite. Remove from the oven.
2. Mince the garlic, and add it along with the remaining ingredients to a large mixing bowl. Whisk to combine, then add the warm green beans and toss to coat in the dressing. Serve warm or chilled, and enjoy!

