



Green Bean and Tomato Salad

Recipe by Raema Hughes

INGREDIENTS

- 200g Cherry or grape tomatoes halved
- 1 tbsp olive oil
- 2 tsp lemon zest
- 2 tbsp finely chopped shallots
- ¼ cup red wine vinegar
- ½ cup of extra virgin olive oil
- 450g of green beans
- 600g cherry tomatoes
- ¼ chopped basil

DIRECTIONS

1. Preheat oven to 210 degrees C or 190 fan.
2. To make vinaigrette, toss 200g of tomatoes with 1 tbsp olive oil on a baking tray. Season with salt and pepper. Roast 10-12 minutes or until golden brown. Remove and let cool.
3. Once cool roughly chop tomatoes into a paste and place in a medium mixing bowl with lemon zest, shallots, vinegar and extra virgin olive oil, salt and pepper. Whisk well.
4. Blanch beans in boiling salted water for 1-2 minutes until tender but still crisp. Transfer to iced water, drain then pat dry.
5. Cut beans on an angle into 4cm pieces and transfer to large bowl with raw halved tomatoes.
6. Gently toss beans, tomatoes and basil with vinaigrette. Season to taste and serve on a large platter.



Sundays

with Lucie Cutting

on 936AM and the ABC listen app

