



GREEN BEAN SALAD WITH PINE NUTS AND TOMATOES

(Fasoulosalata me Koukounaria)

Green beans stewed with tomatoes are one of the many one-pot dishes that are ever present on the Lenten, and later, summer, tables. This is a reinterpretation of the classic.

1 pound fresh green beans, trimmed
2 large tomatoes, washed and wiped dry
2 garlic cloves, peeled and minced
3 tablespoons pine nuts, lightly toasted
1 small bunch fresh mint, leaves only, shredded
3-4 tablespoons
Krinos Extra Virgin Olive Oil
2 tablespoons Krinos Red Wine Vinegar
Salt, black pepper to taste

Steam the beans for 10-12 minutes, until tender but firm. While the beans are cooking, prepare the tomatoes: Using a flat cheese grater, hold the tomatoes one at a time in one hand, with the core facing the palm of your hand and grate into a bowl. Strain the tomatoes so that only the pulp and none of the juice remains.

When the beans are cooked, drain in a colander and rinse under cold water. Toss the beans, tomatoes, garlic, pine nuts and mint together. Drizzle in olive oil and vinegar and season with salt and pepper. Toss to combine and let the beans marinate, covered and refrigerated, for one hour before serving.

Yield: 4 servings