

All-Star Chefs Green Beans, Feta and Pecans

- 1.5 pounds frozen Lakeside Green Beans
- 2/3 cup olive oil
- 1 tsp dried dill weed
- 1/3 cup white wine vinegar
- 1/2 tsp minced garlic
- 1/4 tsp salt
- 1/4 tsp freshly ground black pepper
- 1 cup coarsely chopped pecans, toasted
(Preheat oven to 350 degrees. Place nuts in baking pan and toast for 10-15 minutes, stirring occasionally until golden brown)
- 1/2 cup diced red onion
- 1 cup crumpled feta cheese
- 1/2 cup red pepper



Cook green beans in large saucepan of boiling water, about 4 minutes. Drain, immerse in cold water, drain, and pat dry. In small bowl, combine olive oil, dill, vinegar, garlic, salt and pepper. Whisk to blend. Place beans in shallow serving bowl. Sprinkle with pecans, red onion, and feta. Just before serving, top with dressing and toss. Add red pepper to garnish.

4-6 Servings