
Lemony Green Bean Salad with Feta, Red Onion and Marjoram

A winner of the Food52 contest

The Food52 Cookbook

Internet Address:



- 1 pound green beans, regular or haricots verts
- 4 ounces feta cheese, crumbled
- 1/4 whole red onion, super-thinly sliced
- 3 sprigs fresh marjoram, leaves stripped and roughly chopped (oregano or tarragon will work too)
- 1/4 cup olive oil, good flavored type
- 1 whole lemon, juiced and zested
- 1 dash agave nectar (or sugar to taste)

Carolyn T's Blog - Tasting Spoons:
<http://tastingspoons.com>

Servings: 6

1. Bring a pot of salted water to boil. Throw in green beans for about 4 minutes or until al dente. Drain and rinse in cold water.
2. Blend together lemon juice, zest, olive oil and agave nectar.
3. Combine beans and red onion, crumbled cheese, and marjoram. Toss with dressing and serve. Can be made several hours ahead and left overs are fine for at least a day.

Per Serving (excluding unknown items): 157 Calories; 13g Fat (71.3% calories from fat); 4g Protein; 8g Carbohydrate; 3g Dietary Fiber; 17mg Cholesterol; 216mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1 Vegetable; 0 Fruit; 2 1/2 Fat.