



Green Bean Salad

Makes 6 servings

Ingredients

6 cups string beans, ends trimmed
2.25-ounce can sliced black olives, drained
3 tablespoons balsamic vinegar
3 tablespoons extra-virgin olive oil

3 medium scallions, chopped
¾ teaspoon kosher salt
Fresh black pepper to taste
5 hard-boiled eggs, peeled and sliced

Instructions

1. Place green beans in a large pot with about 6 cups of water. Bring to a boil, cover and cook until tender crisp, about 6 minutes (don't overcook, or they will get mushy).
2. Drain and rinse under cold water to prevent them from overcooking, drain.
3. In a large bowl, combine vinegar, oil, salt and pepper. Toss in the green beans, scallions and olives.
4. Mix well and top with sliced eggs. Refrigerate and serve chilled or room temperature.

Nutrition Facts

Serving size: 1 cup; calories per serving: 176; total fat: 12g; saturated fat: 2.5g; cholesterol: 155mg; sodium: 308g; carbohydrates: 11g; fiber: 4.5g; sugars: 4g; protein: 7.5g

Source: www.skinnytaste.com

