

MOURAD'S GREEN BEAN & CORN SALAD



DIRECTIONS

1. Bring a large pot of salted water to boil. Add beans and cook for about 3 minutes. Make sure you don't over cook. They should retain their crispness.
2. Drain & transfer to a bowl of ice water to stop the cooking process. Drain again and pat dry.
3. Blend olive oil, champagne vinegar, sweet relish, salt and pepper in a mixing bowl.
4. Add corn & beans and toss.
5. Transfer to a serving platter.

Top with cubed cheese and toasted almonds.

SHOPPING LIST

1 lb. tender green beans, ends removed and cut in thirds

1 lb. frozen white corn

1 tbsp. sweet relish

3 oz. sharp cheddar, cubed

3 oz. toasted slivered or sliced almonds

2 tbsps. Champagne vinegar (try Trader Joe's)

1 tbsp. extra virgin olive oil

Salt & pepper to taste