

23. Green Bean Salad



Ingredients:

- 1kg green beans, halved lengthways
- 500 grams mushrooms , sliced
- 1 small (100g) red onion, thinly sliced
- 1 trimmed (100g) celery stalk, finely chopped
- ¼ cup fresh flat-leaf parsley, finely chopped

Dressing:

- 2 tablespoons extra virgin olive oil
- 1 tablespoon lemon juice or apple cider vinegar
- ½ teaspoon raw sugar

Directions:

1. Boil, or steam the beans until tender; drain. Rinse under cold water; drain.
2. Combine all the dressing ingredients in a screw-top jar; shake well.
3. Combine the beans, mushrooms, onion and dressing in a large bowl. Season with Himalayan Pink salt and freshly ground pepper to taste; toss gently.
4. Arrange beans on a serving platter, topped with finely sliced combined, celery and parsley.