

Citrus Marinated Bean Salad (serves 4)

1C haricot vert (or green beans)
1C wax beans (or yellow beans)
1C edamame or a fresh pea variety
1C green beans
1 tsp. olive oil
1 lemon zested + juice
1 orange
1 lime
2T grain mustard
1T chopped shallot
1T chopped tarragon
2T white wine vinegar
2T olive oil
S and P to taste

1. Bring a large pot of salted water to a boil and add beans. Cook until tender (approximately 5 minutes). Strain through a collander and place in bowl.
2. Juice the citrus and combine with beans. TASTE.
3. In a small bowl, whisk mustard together with shallot and tarragon, drizzle in vinegar and then oil while whisking. TASTE.
4. Toss the beans with mustard mixture, TASTE and serve.