

CHEF SARA RHODES

GREEN BEANS AND TOMATOES WITH WARM TARRAGON VINEGARETTE

12 oz. fresh green beans, washed
and cleaned

1 cup cherry tomatoes, halved

2 Tbsp. shallots, minced

1 Tbsp. fresh tarragon, minced

1/3 cup extra virgin olive oil

Salt and pepper to taste

Heat a pot of salted water. When
the water is boiling, add beans and
blanch for about 2 minutes. Drain
well.

While the beans are blanching, in a
deep sauté pan, heat the olive oil,
shallots and tarragon till hot. Add the
tomatoes and cook just long enough
for the tomatoes to warm through.
Don't let them get mushy. Add the
beans and toss gently. Salt and pepper
to taste.

