

Recipe adapted from *“The ‘I Don’t Know How to Cook’ Book—Mexican”*. By Linda Rodriguez



## Green Beans with Pine Nuts

12 oz. fresh green beans  
1/2 c fresh mint leaves, packed  
1 garlic clove  
1 large red onion, chopped  
1 c pine nuts  
3/4 c olive oil  
1/4 white vinegar  
3/4 t salt  
1/2 t ground black pepper  
1 c crumbled fat free feta cheese

Boil four-quarts of water. Wash green beans in cold water, remove stems and cut in half. Place beans in boiling water for 4 minutes, or until tender and crisp. Drain and immerse in ice-cold water for 2 minutes. Drain again and place on paper towels to dry.

Pat beans to remove any excess water and place in a serving dish. Add the chopped red onions, pine nuts and feta cheese. Toss gently. Refrigerate.

Place mint, garlic, oil, vinegar, salt and pepper into a blender and puree. Refrigerate dressing for at least two hours.

Pour the dressing over the beans and toss gently to serve.