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green bean salad with tomatoes and red onions

INGREDIENTS

500 g green beans

1 red onion

7-8 cocktail tomatoes

1 red or yellow bell pepper

2 spring onions

120 g bacon cubes

2 tbsp chopped walnuts

2 tbsp chopped parsley

dressing

4 tablespoons of olive oil

2 tbsp balsamic vinegar

Salt pepper

INSTRUCTIONS

Clean the beans and remove the ends, if necessary. cut the beans into small pieces.

Cook the beans in salted water for 4-5 minutes, then quench them cold. Leave the bacon cubes in a pan and let cool. Finely chop the red onions, cut the spring onions into rings and cut the cocktail tomatoes in half. Finely dice the bell pepper. Put the beans, bacon cubes, tomatoes, onions, tomatoes, walnuts and parsley in a bowl. For the dressing, mix the oil, vinegar and spices well and pour over the salad, mix well and let steep for 1-2 hours.