

## **GREEN BEANS WITH DIJON & BLUE CHEESE**

2 lb. green beans  
1 Tbs Dijon mustard  
2 Tbs cider vinegar  
2 Tbs olive oil  
1/4 cup chopped shallots  
4 oz Blue cheese  
1 cup pecans

- 1 In a large bowl, mix dressing: vinegar, 1 Tbs oil, mustard and shallots.
- 2 Heat 1 Tbs oil in a small skillet and sauté pecans until lightly browned.
- 3 Trim beans and cook until crisp tender in copious boiling water. Drain quickly and plunge into ice water to stop cooking.
- 4 Toss with dressing, blue cheese and half the nuts. Sprinkle remaining nuts on top to serve.