

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.