



**Many Hands Organic Farm and  
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## Green Bean and Mint Salad

From Kara Kennedy

Serves 6

CSA Shareholder Kara Kennedy loves mint and sent along three recipes. Here's one that combines two savory share items: green beans and mint.

### Ingredients:

- 1 lb fresh green beans, broken into two-inch pieces
- $\frac{3}{4}$  cup coarsely chopped fresh mint, divided
- 2 tablespoons olive oil
- 1 tablespoons lemon juice
- 2-3 teaspoons minced garlic

### Directions:

1. Bring a large pot of salted water to a boil over high heat. Add the beans; reduce heat and simmer 5 minutes or until beans are bright green and crisp-tender.
2. Drain the beans and run them under cold water to stop the cooking.
3. Toss beans in a big serving bowl with  $\frac{1}{2}$  cup of the mint, olive oil, lemon juice and garlic. Season to taste with salt and pepper.
4. When ready to serve, toss in the remaining  $\frac{1}{4}$  cup mint so you have some perky looking herbs on the plate.