

## **GREEN BEAN BLUE CHEESE SALAD**

*The Cooks Next Door*

1 lb. fresh green beans, cut into 2 in. pieces  
1/4 c. blue cheese, crumbled  
1/3 c. red onion, diced  
1/2 c. olive oil  
4 tablespoons balsamic vinegar  
1/2 c. pecan pieces, toasted  
salt and pepper to taste

Place green beans in a steamer over 1 inch of boiling water, and cover. Cook until tender but still firm, about 6 min. Immediately put in ice water to stop the cooking and chill them.

In a medium bowl, combine beans, onion, blue cheese, and pecans. Stir in olive oil and balsamic vinegar. Season with salt and pepper. Chill for at least an hour before serving.