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Marinated Green Beans with Olives, Tomatoes, and Feta

31 Reviews

"This is a wonderful summer side dish. Allow the flavors to marinate together overnight for even better results." -Lvnne23235

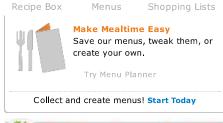


READY IN

3 + hrs

1

Fresh Green Beans, Fennel, and Feta Cheese



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oregano

pepper

1/2 teaspoon salt

Email

1 tablespoon chopped fresh

1/4 teaspoon ground black

1 (8 ounce) package crumbled

1 bunch fresh oregano sprigs

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Ingredients Edit and Save

Original recipe makes 10 servings Change Servings

- 2 pounds fresh green beans, trimmed
- 1/4 cup olive oil
- 2 cloves garlic, minced
- 1 cup kalamata olives, pitted and sliced
- 2 tomatoes, seeded and chopped
- 2 tablespoons red wine vinegar

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Directions

- 1. Bring a large pot of salted water to a boil over medium heat and drop in the green beans; cook until slightly tender, but still crisp, 8 to 10 minutes. Immediately drain the green beans and plunge into ice water to stop the beans from cooking further. Drain the beans and place them in a shallow serving dish.
- 2. Heat the olive oil in a skillet over medium heat. Cook garlic in the oil for about 30 seconds. Remove the skillet from the heat. Stir in the olives, tomatoes, vinegar, oregano, salt, and pepper. Pour mixture over green beans. Toss together until beans are evenly coated. Sprinkle feta cheese over the top and garnish with oregano sprigs. Chill at least 3 hours before serving.

Kitchen-Friendly View



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Mar 26, 2008

I tried this cold and hot, and I like it much better hot! If you do try it as a salad, I'd recommend adding a little more vine...-JUMAHA more »

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Sep 05, 2007 Just o.k.-STOLISPRIT

more »

Sep 04, 2007

Double Wow! I made this refreshingly cool, colorful dish a day ahead for a Labor Day get together of some major ...-TamBAM 🛊 more »

I changed the recipe slightly, I halved the amount of green beans and still had leftovers. Hubby loved it and took some for I...-Lillie_pad more »

Oct 14, 2010

This was a terrific combination of flavors. I made some substitutions, though: instead of fresh seeded to...-HOODOORIDER

Jun 07, 2010

more »

Sep 01, 2009 try using greek seasoning instead of just oregano-luv2cuk 🖈 more »

Jul 06, 2010

38 Ratings

VERY GOOD!! This is light and refreshing! I cooked my beans for 5 1/2 min. before shocking them in ice water and they ...-bellepepper more »

Jul 13, 2009

this dish is amazing, and so simple. i used grape tomatoes and cut them in half and cooked the $olive/tomato/oreg...\hbox{-}THEBESTEVER$ more »



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Nutrition

Calories	183 kcal	9%	Carbohydrates	10.6 g	3%
Cholesterol	20 mg	7%	Fat	14 g	22%
Fiber	3.6 g	14%	Protein	5.5 g	11%
Sodium	597 mg	24%			

* Percent Daily Values are based on a 2,000 calorie diet.

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Best Black Beans



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