



**Green Bean Shallot Salad & Champagne Vinaigrette**  
(Gluten-Free, Egg-Free, Nut-free, Soy-Free, Easily Dairy-Free)

**Ingredients:**

**2 pounds: green beans (or Hericots Verts), trimmed**

**3: shallots, VERY finely chopped**

**1 Cup: grape tomatoes, quartered**

**1 Tablespoon: balsamic vinegar**

**1 Tablespoon: Champagne vinegar**

**1/2 teaspoon: sea salt**

**1/2 teaspoon: sugar**

**1/4 Cup: good quality olive oil**

**1/2 Cup: fresh basil, finely chopped**

**1/2 Cup: Romano cheese, grated (For Dairy-Free version, omit entirely, or replace with **Parma! Raw Parmesan Cheese Alternative**, if not Nut-Free)**

**Directions:**

- 1. Prepare a large bowl of ice water and set aside.**
- 2. Bring a 1/2 inch *salted* water to boil in a large saute pan. Add green beans, cover, and cook until green beans are tender to the bite and water has evaporated, 3 – 4 minutes (depending on your desired crispness).**
- 3. Immediately plunge green beans in ice water to completely cool and stop cooking process. Dry thoroughly. Then place green beans and chopped tomatoes in serving bowl.**
- 4. Combine shallots, vinegar, and salt in another bowl and then gradually whisk in sugar and oil. Add basil.**
- 5. Pour enough dressing over beans and tomatoes to coat.**
- 6. Mix in 1/4 cup of cheese (if Dairy-free, omit entirely, or use **Parma**, if not Nut-Free), and season with any additional salt, to taste.**
- 7. Cover and chill. Can be made up to this point the day before.**
- 8. Before serving, just top with remaining 1/4 cup cheese (unless Dairy free -then omit entirely, or use **Parma**, if not Nut-Free).**