

## **Italian Herb Green Beans**

1 lb. Fresh Green  
2 Tbs. Olive oil  
2 tsp. Country- Style Dijon Mustard  
½ tsp. dried oregano or Italian spice blend  
Salt and black pepper to taste.

Trim ends of green beans. Place Green Beans into large pot with rapidly boiling salted water (add 1Tbsp. salt to water). Cook until crisp, about 5 minutes. Drain under ice cold water or place into ice bath. (Bowl with water and ice). Pat green beans until dry, set aside.

Just before serving heat oil in a large skillet over medium high heat. Add beans and cook until crisp-tender, for about 2 minutes, tossing gently with tongs.

Combine the mustard and oregano in a separate mixing bowl. Add the beans, and toss them in the mixture, stirring until coated. Add salt and pepper, serve.