

Gay's Local Green Bean Pesto Salad

- **1 1/2 pounds French filet green beans, washed and trimmed**
(M&M Heath, Peaceful Belly, Rice Family Farms, Wood River Organics)
- **1 pint cherry tomatoes**
(Fair Mountain Farm, M&M Heath, Peaceful Belly, Prairie Sun Farm, Sleeping Bison, Rice Family Farms, Waterwheel)
- **1/2 cup crumbled sheep's milk feta cheese**
(Blue Sage Farm)
- **1/2 a jar of basil pine nut pesto sauce**
(Fair Mountain Farm)
- **2 tablespoons chopped fresh basil, optional**
(Fair Mountain Farm, Peaceful Belly, Purple Sage, Sleeping Bison, Springs of Life, Ecology Patch)
- **Salt and freshly ground black pepper**



Bring a pot of lightly salted water to a boil over high heat.
Add the beans and cook until barely tender, about 5 minutes, stirring occasionally.
Drain and rinse with cold water. Pat dry with paper towels.
Toss the green beans, whole tomatoes, feta, pesto, and basil together in a large bowl.
Season to taste with salt and pepper.
Serve immediately, or refrigerate and use later!