

**Recipe for:** Cucumber and Mint Salad

**Ingredients:**

4 ounces green beans, trimmed  
1 cup torn fresh mint  
1 small seedless cucumber, halved or quartered lengthwise  
cut ½ inch thick  
1 head Boston lettuce, leaves torn into pieces  
½ cup extra-virgin olive oil  
2 Tbsp. fresh lemon juice  
Sea salt  
Freshly ground pepper

**Preparation:**

Prepare an ice-water bath.

Cook green beans in a pot of boiling salted water until bright green and tender, about 4 minutes.

Drain; transfer to ice-water bath, and drain again. Cut into thirds.

Toss with mint, cucumber and lettuce.

Pour ¼ cup oil into lemon juice in a slow, steady stream; whisking until emulsified.

Season with salt and pepper.

Drizzle dressing over salad; toss to coat.