

# Salt and Serenity

## Dilled Green Bean, Celery and Pepper Salad

Serves 3-4

### For Salad:

- 1 pound green beans (or a mix of yellow and green beans)
- 1 red pepper, cut into thin strips (or a mix of red and yellow peppers)
- 2 stalks celery, diced into ½ inch pieces

### For dressing:

- 2 tablespoons apple cider vinegar
- 1 shallot, finely diced
- ¼ cup chopped fresh dill
- ½ teaspoon salt
- 1 tablespoon extra-virgin olive oil

### For Garnish:

- ¼ cup toasted chopped almonds

1. Bring a large pot of salted water to a boil. Boil beans for 3 minutes. Drain and run under cold water to stop the cooking process. Drain beans well. Transfer to a large serving bowl.
2. Add sliced peppers and celery to beans.
3. Place dressing ingredients into a small jar. Shake well to combine. Pour dressing over beans, peppers and celery and mix well to ensure all the vegetables are covered in dressing.
4. Just before serving, sprinkle with almonds.