



Green Beans and Red Onion with Warm Mustard Vinaigrette

The simple vinaigrette is briefly warmed to bring out the mustard's hot bite. You can also heat the dressing in a microwave-safe bowl at HIGH for 1 minute.

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Yield: 6 servings (serving size: 1 cup)

Ingredients

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| 1 1/2 pounds green beans, trimmed | 1 tablespoon extravirgin olive oil |
| 1 cup vertically sliced red onion | 1/4 teaspoon salt |
| 3 tablespoons red wine vinegar | 1/4 teaspoon black pepper |
| 2 tablespoons Dijon mustard | |

Preparation

Cook green beans in boiling water for 6 minutes or until crisp-tender, and drain. Combine the green beans and onion in a large bowl.

Heat a small saucepan over medium heat. Add vinegar, Dijon mustard, olive oil, salt, and black pepper; cook over medium heat 30 seconds or until thoroughly heated, stirring vinaigrette constantly with a whisk. Drizzle vinaigrette over bean mixture; toss well to coat. Serve immediately.

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