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### **Green Beans on Thyme Salad**

#### Ingredients:

- 1 lb Green Beans (fresh or frozen)
- ¼ cup Romano cheese (shredded)
- 6 Tbsp. *California Olive Ranch EVOO – Arbequina***
- 2 tsp. Thyme leaves (freshly snipped)
- ½ of a Lemon Zest
- 2 tsp. Lemon juice
- To taste Peppercorns (freshly ground)
- To taste Sea salt

Wash and remove stems from the beans. Cut into bite size pieces. In a large sauté pan with a lid, heat 2-3 Tablespoons of water to boil, quickly add the beans. Cover 3 –5 minutes. Remove lid and allow to cool.

Sprinkle **California Olive Ranch Extra Virgin Olive Oil**, lemon zest, lemon juice, thyme, pepper and salt over beans. Stir to coat evenly.

Sprinkle with shredded Romano cheese just before serving.

Salad can be served on a bed of lettuce and garnished with lemon slices.

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