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Green Beans on Thyme Salad

1 lb fresh or frozen green beans
¼ cup shredded Romano cheese
6 Tbsp California Olive Ranch EVOO – Arbequina
2 tsp freshly snipped thyme leaves
Zest of ½ Lemon
2 tsp lemon juice
Freshly ground peppercorns
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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