

## WARM HERICOT JAUNE AND TOMATO SALAD

By Camine Pappas/September 2013

1 1/2 C Haricot Jaune/Yellow French Beans  
10 grape tomatoes cut in half  
1 T shallot finely chopped  
2 T sunflower oil  
Juice of one medium lemon  
1/2 can quartered artichoke hearts, drained  
Salt and Pepper  
2 C arugula

Put oil in a hot pan. When shimmering, add the shallot and stir on medium high heat for 1 minute, stirring constantly. Add the tomatoes and stir for another 2 minutes until the tomatoes just barely begin to soften. Add the beans. Season with salt and pepper and the lemon juice and simmer on low heat with lid on for about 5 minutes. Beans should still be crisp. Put the arugula in a bowl, and empty the bean mixture into the bowl. Toss to coat and serve!

