

## **Recipes Page 3**

### **Shepherd's Pie**

1-1/2 lb. Ground beef  
1 large onion, chopped  
1 can Tomato Soup  
2 cups cooked green beans  
2-1/2 cups prepared instant potatoes  
1 egg well beaten  
Grated cheese

Brown ground beef and onion with seasoned salt and pepper in pan; drain well and add tomato soup and beans. Spread in 9 x 13 casserole dish. Add beaten egg to already prepared instant potatoes. Spread on top of ground beef mixture. Top with grated cheese. Bake for 30 minutes at 350°.

### **Green Beans with Lemon**

½ lb. Haricots verts (thin French green beans) or regular green beans  
1 t. fresh lemon juice  
1 t. finely chopped fresh flat-leaved parsley leaves (wash and dry before chopping)  
½ t. freshly grated lemon zest  
Fresh ground black pepper to taste

Trim regular green beans if using and in large sauce pan of boiling salted water, cook beans until crisp-tender (2 minutes for haricots verts or 3-4 minutes for regular green beans) and drain in a colander. In a bowl, toss beans with lemon juice, parsley, lemon zest, and pepper and season with salt. Serves 4.

### **Green Bean and Tomato Salad**

3 lbs. Green beans, trimmed and cut into 2" pieces  
3 T. Country-style Dijon mustard  
1/4 cup Sherry wine vinegar  
2/3 cup olive oil  
1/3 cup minced shallots  
2 1-pint baskets cherry tomatoes halved

Cook beans in large pot of boiling water until crisp-tender, about 5 minutes. Drain. Refresh under cold water; drain well. Transfer to large bowl. Combine mustard and vinegar in small bowl. Gradually whisk oil. Mix in shallots. (Can be prepared 1 day ahead. Cover beans and dressing separately. Refrigerate beans; let dressing stand at room temperature.) Mix dressing and tomatoes into beans. Season to taste with salt and pepper. Serves 12.