

Season: February - April

# Cool Tassie Green Beans

## Green Beans with Smoked Salmon Salsa

Serves 4

- 350g Tassie green beans, trimmed
- 3 tablespoons olive oil
- 1 tablespoon lemon juice
- 60g smoked salmon, chopped
- 2 tablespoons chopped Tassie red onion
- 1 Italian tomato, finely chopped
- 1/3 cup diced bocconcini
- 1 teaspoon tiny capers
- 1 tablespoon snipped chives

Simmer beans in salted water until just tender. Plunge into iced water to cool. Drain and put into a bowl with oil and lemon juice. Toss and arrange on a plate.

Combine salmon, onion, tomato, bocconcini, capers and chives. Arrange over beans and serve.

