

# Green Bean & Tomato Salad with Natural Pastures Verdelait Cheese



*Serves 6 as a side salad. Nice with grilled meats, poultry and fish.*

- 1/4 loaf French baguette, cubed
- 3 Tbsp. olive oil
- 2 Tbsp. red wine vinegar
- 1 pinch sugar
- 2 cloves garlic, crushed
- 2 Tbsp. chopped parsley, basil and/or oregano
- Salt and pepper to taste
- 1 pound (454g) fresh green beans, trimmed and blanched
- 4 fresh tomatoes, cut into wedges
- 1 medium onion, halved and thinly sliced
- 1/3 cup black olives, pitted
- 8 oz. (225g) Natural Pastures Verdelait Cheese, cubed; see note \*

Preheat oven to 375°F / 191°C. Place bread cubes on a baking tray. Bake 15 minutes or until lightly toasted. Remove from oven and reserve.

Place oil, vinegar, sugar, garlic, herbs and salt and pepper to taste in a salad bowl.

Add remaining ingredients and reserved croutons; gently toss. Adjust seasoning and serve. Enjoy!

\* Verdelait is a national award-winning cheese variety developed by Natural Pastures. Verdelait is the base for two superbly flavoured cheeses: Cracked Pepper and Garlic & Chives.

Buy or request Natural Pastures cheeses  
from fine grocery & specialty food stores.

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