

## Green Bean Salad with Roasted Garlic Dressing & Almonds

This dish is super easy and can be made hours ahead, to be served at room temperature. The dressing will keep in the fridge for up to a week.



### **Dressing:**

- 1 head of garlic (OR a handful of cloves).
- 1 tablespoon each Dijon Mustard and Wine Vinegar
- 1/2 tsp Honey or Agave, to taste
- 2 T Olive Oil
- Salt & Pepper to taste

Wrap garlic tightly in foil together with a tablespoon or 2 of oil and an equal amount of white wine. Bake at 375 for 45 min or until softened. Press the garlic out of the skins and blend together with the remaining ingredients until smooth. Toss with **green beans** that have been blanched and well drained, and top with toasted **slivered almonds**. Serve at room temp or warm.