Cherry tomato, cucumber and green bean salad

**Ingredients**

400g cherry tomatoes

15 leaves of basil

2 cucumbers, sliced (seeds removed if large)

250g Green beans

1 avocado, halved and sliced

*Dressing*

2 sprigs fresh dill

¼ cup Extra virgin Olive oil

1 tbsp lemon juice (or half a lemon)

Salt and pepper

**Method**

Cook beans in a saucepan of boiling water for 2-3 minutes or until bright green and crisp. Drain again and refresh in very cold water. Drain and set aside.

Cut the tomatoes in half and slice the cucumber. Put together in a large bowl.

Cut the avocado in half, carefully remove stone and scoop out the meat with a large spoon. Place the flat side on the chopping board and make slices across.

To make the dressing, combine olive oil, lemon juice and chopped dill. Whisk in a small bowl.

To serve, add beans and avocado to tomato mixture. Season with salt and cracked black pepper. Drizzle with dressing and gently toss to combine. Transfer to a serving bowl.