

# RECIPE

# Green Beans

MAKES: 3-4 SERVINGS

## INGREDIENTS

Coarse salt

1 pound green beans

A few sprigs (about 10 leaves) fresh basil or mint, or both

2 tablespoons olive oil

1 tablespoon red or white wine vinegar

A pinch or two of ground black pepper



Clocking in at about 2 minutes prep time, sweet and snappy green beans are hands-down the freshest, easiest side dish you can make. The beans are blanched (cooked in salty, boiling water for just a moment) so they keep their color and crunch. For the most flavor, look for smaller beans that are smooth and firm, with just a little bit of shine.

## PREPARATION

1. Fill a large pot with 6 cups water and 2 tablespoons salt. Cover, place over high heat, and bring to a rolling boil. While the water is heating, snap (and discard) the stem end from each green bean. Set a colander into the sink.
2. When the water is boiling, drop in the beans and cook, uncovered, for 1 minute. If the beans are much wider than your pinky finger, cook for 2 minutes. Turn off the stove and immediately drain the beans in the colander and rinse with very cold water for a minute to keep them from overcooking.
3. Pull the basil leaves from the stems. Stack the leaves and, using a small knife, chiffonade (roll into a pencil shape and thinly slice them).
4. Arrange the cooked green beans on a serving dish. Drizzle the olive oil and vinegar over them and sprinkle with a pinch of salt and pepper. Toss the basil over the top.
5. Serve warm or at room temperature.