

## Green Bean Gremolata Recipe

Green beans can be blanched and gremolata made in advance, storing them separately in the refrigerator. Then, just before serving, reheat the beans and toss on the gremolata.

1 pound French green beans (haricots verts), trimmed  
2 Tbsp. pine nuts  
2 Tbsp. minced garlic (2 cloves)  
1 Tbsp. grated lemon zest (from 2 lemons)  
3 Tbsp. minced fresh flat-leaf parsley  
3 Tbsp. freshly grated Parmesan cheese  
2½ Tbsp. good olive oil  
Kosher salt  
Freshly ground black pepper

1. Bring a large pot of water to a boil. Add green beans and blanch 2 to 3 minutes, until tender but still crisp. Drain beans in a colander and immediately put them in a bowl of ice water to stop the cooking and preserve their bright green color.
  2. Place pine nuts in a dry sauté pan over low heat & cook 5 to 10 minutes, stirring often, until lightly browned. Set aside.
  3. To make gremolata, toss garlic, lemon zest, parsley, Parmesan, and pine nuts together in a small bowl and set aside.
  4. When ready to serve, heat olive oil in a large sauté pan over medium-high heat. Drain beans and pat dry. Add beans to skillet and sauté, turning frequently, 2 minutes, until coated with olive oil and heated through. Remove from heat, add gremolata, and toss well. Sprinkle with  $\frac{3}{4}$  tsp. salt and  $\frac{1}{4}$  tsp. pepper to taste. Serve hot.
- Makes 4 to 6 servings. Total time 20 minutes.