



# RECIPE



**DISH:** Food&Wine's Chilled Lemon Green Beans

## INGREDIENTS

- Ice
- Kosher salt
- 2 pds green beans, trimmed
- 2 tbsp. finely chopped preserved lemon peel
- 2 tbsp. extra-virgin olive oil
- 2 tbsp. fresh lemon juice
- Freshly ground black pepper peppercorns

## DIRECTIONS

- 1)** Fill a large bowl with ice water. In a large saucepan of salted boiling water, blanch the beans until crisp-tender and bright green, 2 to 3 minutes. Drain well and transfer to the ice water to cool. Drain and pat dry with paper towels.
- 2)** Meanwhile, in a small bowl, whisk the preserved lemon peel with the olive oil and lemon juice. Season the dressing with salt and pepper.
- 3)** In a serving bowl, toss the green beans with the dressing. Season with salt and pepper and toss again. Serve chilled or at room temperature.