

Green Beans Gremolata

From Ina Garten's Barefoot Contessa Foolproof

Ingredients:

1 pound French green beans (haricots verts), trimmed
2 Tbsp. pine nuts
2 tsp. 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 and freshly ground black pepper

Directions:

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 and 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 ¾ tsp. salt and ¼ tsp. pepper to taste and serve hot.