



Green Beans and Romesco

INGREDIENTS

1lb green beans, trimmed
2 T olive oil
Pinch salt
Pinch black pepper
Juice of 1 lemon
Romesco
1 cup castelvetro olives, pitted
1 ¼ cups almonds, toasted,
chopped
1 cup olive oil
¾ t paprika
¾ t cumin
¾ t sumac
Pinch cayenne pepper
1 ½ t salt
Juice of 2 lemons
1 T sherry vinegar
2 T water
¼ cup toasted almonds, chopped
for garnish

I love green beans and have the best memories of me cleaning green beans with my grandma from the garden when I was little. I think we ate half the beans before we even cooked them! From a young age, I have always been very sensitive to canned green beans! This romesco is so creamy and full of flavor and is perfect with blanched green beans. The key to this dish is to make sure you do not overcook the beans! It is all about the crunch!

Instructions

For the romesco, blend all of the ingredients in a high speed blender.

Boil a pot of water. Add the green beans for 3 minutes. Strain. In a medium saute pan, add the olive oil, salt, pepper and beans. Sautee for 5 minutes stirring occasionally. Turn off the heat and add the juice of 1 lemon.

To plate: Spread the romesco on the bottom of the plate.

Top with the green beans and almonds and a drizzle of extra virgin olive oil!