

Green and Wax Bean Salad With Tomato Vinaigrette

By Melissa Clark

YIELD 4
servings

TIME 15
minutes

INGREDIENTS

½ pound green beans, trimmed
½ pound yellow wax beans, trimmed
1 overripe large tomato
1 tablespoon red wine vinegar, or to taste
¼ teaspoon kosher sea salt, plus more as needed
¼ cup extra-virgin olive oil
1 garlic clove, minced
¼ cup thinly sliced pitted kalamata olives
⅓ cup torn fresh basil leaves

PREPARATION

Step 1

Bring a large pot of salted water to a boil. Fill a large bowl with ice and water. Drop green and wax beans into boiling water for 1 to 3 minutes or until just tender. Drain and immediately transfer to the ice bath. When cool, drain and dry with a towel and place in a large bowl.

Step 2

Cut tomato in half across its equator and squeeze out seeds (use for another purpose or discard). Using the largest hole on a box grater, grate the tomato flesh. Discard skin and transfer grated flesh to a medium bowl. You should have about 1/2 cup. Stir in vinegar and salt, then stir in olive oil and garlic. Taste and adjust vinegar and salt as needed.

Step 3

Add just enough vinaigrette to coat beans, add olives, then toss well. Let sit for at least 10 minutes (and up to 4 hours) before serving. Add torn basil and serve.

PRIVATE NOTES

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