

# Green and Wax Bean Salad With Tomato Vinaigrette

By Melissa Clark

**YIELD 4  
servings****TIME 15  
minutes**

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**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**  
**½ 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.

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**PRIVATE NOTES**

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