

Salt and Serenity

Blistered Green Beans With Tomato-Almond Pesto

This recipe was featured in the November 2015 issue of Bon Appetit magazine.

Serves 4

- 1 pint cherry tomatoes
- ¼ cup unsalted, roasted almonds
- 1 small garlic clove, grated
- 2 tablespoons olive oil
- 2 tablespoons Sherry vinegar or red wine vinegar
- 1 teaspoon paprika
- Pinch of cayenne pepper
- Kosher salt, freshly ground pepper
- 2 teaspoons vegetable oil
- 1 pound green beans, trimmed

1. Preheat oven to 450°F. Roast tomatoes on a rimmed baking sheet, turning once, until blistered and lightly charred, 15–20 minutes. Let cool slightly. Finely chop almonds in a food processor. Add garlic, olive oil, vinegar, paprika, cayenne, and **half of tomatoes**; pulse to a coarse pesto consistency. Season with salt and pepper.
2. Heat vegetable oil in a large skillet over medium-high. Add green beans and cook, undisturbed, until beginning to blister, about 2 minutes. Toss and continue to cook, tossing occasionally, until tender, 7–9 minutes. Season with salt and pepper. Spread beans out on a platter; let cool.
3. Toss beans with half the pesto. Taste and see if you want more. I liked it with less pesto. I saved the extra pesto and used it on a chicken sandwich later in the week. Add remaining tomatoes and transfer to a serving bowl or platter.

Do Ahead: Dish can be made 3 hours ahead. Store tightly wrapped at room temperature. Toss and adjust seasoning just before serving.