

# Salt and Serenity

## Green Beans with Salami Vinaigrette

Adapted from Chef Josh Keeler's recipe in the August 2013 issue of Bon Appetit Magazine.

### Dressing:

- 1 garlic clove
- 2 oz. salami, casing removed, diced into ½ inch pieces
- ¼ cup red wine vinegar
- 1½ teaspoon paprika
- 1 teaspoon finely grated lemon zest
- 1 teaspoon fresh lemon juice
- ¼ teaspoon ground coriander
- 4 Tablespoons olive oil
- 2 Tablespoons water
- Kosher salt

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- 1/2 pound green beans, trimmed
- 1/2 pound yellow beans, trimmed
- 2 ounces salami, diced into ¼ inch cubes
- 1 15 ounce can chick peas, rinsed and drained (optional)

1. Blend garlic, salami, vinegar, paprika, lemon zest, lemon juice, and coriander in a blender, scraping down sides as needed, until very smooth. With motor running, slowly add 4 Tablespoons oil and 2 Tablespoons water and blend until combined; season vinaigrette with salt. (Dressing will keep in the fridge for 4 days)
2. Heat remaining 2 Tablespoons oil in a large skillet over medium-high heat. Add beans and cook, tossing often, until tender and browned in spots, 10–12 minutes. Mix in chickpeas during last minute of cooking, if using them.
3. Sauté diced salami in small skillet until crispy. Set aside.
4. Add 1–2 Tablespoons vinaigrette (reserve remaining vinaigrette for another use) and toss to coat. Top with diced sautéed salami and serve.

