

Salt and Serenity

Sicilian Haricot Vert and Tomato Salad

Serves 4-6 as a side dish

1 pound haricot verts or green beans
2 pints cherry or grape tomatoes (rainbow ones are pretty if you can find them), cut in half or quarters if large
1 garlic clove, grated on a microplane grater
1 ½ teaspoons anchovy paste
2 teaspoons Dijon mustard
2 Tablespoons fresh lemon juice
2 Tablespoons white wine vinegar
½ cup extra-virgin olive oil
½ teaspoon kosher salt
¼ teaspoon freshly ground black pepper
¼ cup pine nuts, toasted until golden brown
2 tablespoons capers
¼ cup Kalamata olives, pitted and halved
12 large basil leaves, thinly sliced
¼ cup ricotta salata, grated (optional)

1. Bring a large pot of water to a boil. Add 3 Tablespoons kosher salt and the haricot verts to the boiling water. Cook until bright green and just tender, about 3 minutes. While haricots verts are cooking, prepare an ice water bath. Drain haricot verts and then transfer to the ice water bath to stop cooking. Drain, shaking off excess liquid and set aside.
2. Make dressing: in a medium sized mixing bowl, whisk together garlic, anchovy paste, mustard, lemon juice and vinegar. Slowly drizzle in olive oil while whisking. Season with salt and pepper.
3. Toss drained haricot verts with 2 tablespoons dressing. Arrange on a large serving platter.
4. Toss tomatoes with 2 Tablespoons of dressing and arrange on top of the haricot verts.
5. Scatter pine nuts, capers, olives, basil, and ricotta salata (if using), on top.
6. Serve.