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| Green Bean salad w/Red Peppers & RadishesThis recipe makes use of Riverside’s farm-fresh green beans**Ingredients*** 1 tablespoon fresh juice from 1 lemon (15ml)
* 1 teaspoon Dijon mustard
* 4 tablespoons extra-virgin olive oil, divided (60ml)
* Kosher salt and freshly ground black pepper
* 2 scallions, white and light green parts only, thinly sliced
* 1 red bell pepper, thinly sliced (about 4 ounces; 110g)
* 6 to 8 small radishes, thinly sliced (about 3 ounces; 85g)
* 1 pound trimmed green beans (450g)
* Small handful minced fresh parsley leaves

**Directions**1. In a large bowl, whisk together lemon juice and mustard. Slowly drizzle in three tablespoons olive oil, whisking constantly. Season with salt and pepper. Add scallions, bell peppers, and radishes, and set aside. In a separate bowl, toss the green beans with the remaining tablespoon olive oil and season with salt and pepper.
2. **2. To Cook on the Grill:** (See note.) Light one chimney full of charcoal. When all the charcoal is lit and covered with gray ash, pour out and arrange the coals over half the charcoal grate. Set cooking grate in place, cover grill and allow to preheat for 5 minutes. Alternatively, set half the burners on a gas grill to the highest heat setting, cover, and preheat for 10 minutes. Clean and oil the grilling grate.
3. **3.** Add the green beans to the grill directly over the coals, placing them perpendicular to the grill grates or using a thin-grated vegetable basket if you have one to prevent them from falling into the grates. Cook, turning occasionally, until blistered, charred, and tender-crisp, about 3 minutes. Continue with Step 5.
4. **4. To Cook Indoors:** (See note.) Adjust rack to as close as possible to broiler and preheat broiler to high. Arrange beans in a single layer on a foil-lined rimmed baking sheet or broiler pan. Broil until beans are blistered and very lightly charred, 2 to 5 minutes depending on strength of broiler. Continue with Step 5.
5. **5.** Transfer beans to the bowl with the dressing/scallion/radish/pepper mixture. Add parsley and toss to combine. Season the salad with salt and pepper. Serve immediately or at room temperature.

Source; [seriouseats.com](https://www.seriouseats.com/recipes/2016/06/grilled-green-bean-salad-red-peppers-radishes-recipe.html) |

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