

# GREEN BEANS WITH SHALLOTS

*4 servings*

## **INGREDIENTS:**

- 1/2 teaspoon kosher salt, plus more for the cooking water
- 1 pound fresh green beans
- 1 large shallot
- 1 to 2 tablespoons extra-virgin olive oil
- Freshly ground black pepper

## **DIRECTIONS:**

- Bring a medium pot of water to a boil over high heat and salt it generously. Trim the stem ends off the green beans. Peel and finely chop the shallot.
- Drop the green beans into the boiling water and cook, uncovered, until crisp-tender, about 4 minutes. Drain in a colander and rinse with very cold water until cool. Drain well and pat dry with paper towels. (The vegetables can be prepared up to this point up to 4 hours ahead.)
- Heat the olive oil in a large skillet over medium heat. Add the shallot and cook, stirring occasionally, until the shallot is just golden, about 2 minutes. Add the green beans, increase the heat to high, and cook, stirring occasionally, until the beans are heated through, about 4 minutes. Season with the 1/2 teaspoon salt and some black pepper and serve immediately.

*Food Network Kitchens: How to Boil Water page 210*