

Green Beans and Arugula

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YieldMakes 6 side-dish servings

Ingredients

1 1/2 lb green beans, trimmed

2 tablespoons extra-virgin olive oil

3 large garlic cloves, thinly sliced lengthwise

1/2 lb arugula, tough stems discarded and leaves chopped (6 cups)

1 teaspoon finely grated fresh lemon zest

3/4 teaspoon salt

1/2 teaspoon black pepper

Preparation

Cook beans in a 6-quart pot of boiling salted water, uncovered, until tender, 4 to 6 minutes. Drain in a colander.

Heat oil in a 12-inch heavy skillet over moderately high heat until hot but not smoking, then sauté garlic, stirring, until golden, about 1 minute. Add beans, arugula, zest, salt, and pepper and cook, tossing, until arugula is wilted, about 2 minutes.