

## Blistered Green Beans With Tomato-Almond Pesto

BY CHRIS MOROCCO BON APPÉTIT NOVEMBER 2015

Yield 8 servings

### Ingredients

50 cherry tomatoes  
1/4 cup unsalted, roasted almonds  
1 garlic clove, grated  
2 tablespoons olive oil  
2 tablespoons Sherry vinegar or red wine vinegar  
1 teaspoon paprika  
Pinch of cayenne pepper  
Kosher salt, freshly ground pepper  
3 teaspoons vegetable oil  
2 pounds haricots green beans, trimmed

### Preparation

Preheat oven to 450°F. Roast tomatoes on a rimmed baking sheet, turning once, until blistered and lightly charred, 15-20 minutes. Let cool slightly. Finely chop almonds in a food processor. Add garlic, olive oil, vinegar, paprika, cayenne, and half of tomatoes; pulse to a coarse pesto consistency. Season with salt and pepper.

Heat 1 1/2 tsp. vegetable oil in a large skillet over medium-high. Add half of beans; cook, undisturbed, until beginning to blister, about 2 minutes. Toss and continue to cook, tossing occasionally, until tender, 7-9 minutes; season with salt and pepper. Spread beans out on a platter; let cool. Repeat with remaining vegetable oil and beans.

Toss beans with pesto; season with salt and pepper if needed. Add remaining tomatoes and transfer to a platter.

### Do ahead

Dish can be made 3 hours ahead. Store tightly wrapped at room temperature. Toss and adjust seasoning just before serving.