

## Farmers' Market Quinoa and Green Bean Salad

BON APPÉTIT AUGUST 2015

Yield 4 Servings

### Ingredients

1/2 cup raw pistachios

8 ounces green beans and/or wax beans

4 ounces sugar snap peas

Kosher salt

1/2 cup coarsely chopped fresh tender herbs (such as parsley, chives, basil, tarragon, and dill)

1/3 cup olive oil

2 tablespoons white wine vinegar

2 teaspoons Dijon mustard

Freshly ground black pepper

2 small or 1 large head of broccoli, florets chopped (about 1 1/2 cups)

2 cups pea shoots (tendrils)

1 cup cooked quinoa (from about 1/3 cup raw)

### Preparation

Preheat oven to 350°F. Toast pistachios on a rimmed baking sheet, tossing once, until golden brown, 8–10 minutes. Let cool, then coarsely chop.

Meanwhile, cook green beans and sugar snap peas in a pot of salted boiling water until no longer raw but still very crunchy, about 2 minutes. Using a slotted spoon, transfer to a bowl of ice water and let sit until cold, about 3 minutes. Drain, pat dry, and thinly slice into bite-size pieces.

Blend herbs, oil, vinegar, mustard, and 2 tablespoons toasted pistachios in a blender, adding water by the tablespoonful if dressing is too thick, until smooth and the consistency of heavy cream. Season with salt and pepper.

Toss beans, peas, broccoli, pea shoots, quinoa, and remaining toasted pistachios in a medium bowl to combine. Drizzle salad with dressing and toss again to nicely coat everything; season with salt and pepper.