

Charred Green Beans with Harissa and Almonds

BY THE BON APPÉTIT TEST KITCHEN BON APPÉTIT JULY 2012

Yield Makes 4 to 6 servings

Ingredients

- 1 red/orange pepper (about 7 ounces)
- 2 red jalapeños
- 3 garlic cloves, minced
- 1 teaspoon kosher salt plus more for seasoning
- 3 tablespoons olive oil, divided
- 2 tablespoons fresh lemon juice
- 1/4 teaspoon ground coriander
- 1/4 teaspoon ground cumin
- Freshly ground black pepper
- 2 pounds green beans, ends trimmed
- 1/4 cup roasted unsalted almonds, coarsely chopped

Preparation

Char pepper and jalapeños directly over a gas flame or under a broiler until soft and charred all over, 12-15 minutes. Transfer to a medium bowl; cover with plastic wrap. Let steam for 15 minutes.

Peel, seed, and mince sweet pepper and jalapeños. Combine peppers, chiles, garlic, and 1 teaspoon salt in a food processor. Pulse, scraping down sides of bowl, to make a coarse paste. Pulse in 1 tablespoon oil, lemon juice, coriander, and cumin. Season harissa with salt and black pepper. Place beans in a medium bowl; drizzle with remaining 2 tablespoons oil. Season with salt and black pepper and toss to coat. Heat a large cast-iron skillet or other large heavy skillet over high heat. Working in batches, cook beans, turning occasionally, until blistered and charred in places but still crisp-tender, 6-8 minutes. (Or cook them in a grill basket on the grill.) Transfer to a large bowl; toss with harissa and almonds. Serve warm or at room temperature.