

Bean Salad with Lemon and Herbs

BON APPÉTIT JUNE 2014

Yield 6 servings

Ingredients

2 cups fresh cooked shell beans (such as cannellini or cranberry)

1 14-ounce can cannellini beans or chickpeas

6 ounces green beans (trimmed, cut into 1" pieces)

1/4 cup fresh parsley leaves with tender stems

1/4 cup olive oil

3 tablespoons chopped fresh chives

2 tablespoons chopped capers

1 tablespoon finely grated lemon zest

2 tablespoons lemon juice

1/2 teaspoon Aleppo pepper or 1/4 teaspoon crushed red pepper flakes

Salt

Pepper

Preparation

Toss 2 cups fresh cooked shell beans (such as cannellini or cranberry) or one 14-ounce can cannellini beans or chickpeas, rinsed, 6 ounces green beans (trimmed, cut into 1" pieces), 1/4 cup fresh parsley leaves with tender stems, 1/4 cup olive oil, 3 tablespoons chopped fresh chives, 2 tablespoons chopped capers, 1 tablespoon finely grated lemon zest, 2 tablespoons lemon juice, and 1/2 teaspoon Aleppo pepper or 1/4 teaspoon crushed red pepper flakes in a large bowl; season with salt and pepper.