

Green Bean and Red-Onion Salad with Pistou

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Yield Makes 6 side-dish servings

Ingredients

For pistou

2 cups loosely packed fresh basil leaves

6 garlic cloves, minced (1 1/2 tablespoons)

1/4 cup plus 2 tablespoons extra-virgin olive oil

1/2 teaspoon fine sea salt

For salad

1 medium red onion, halved lengthwise, then thinly sliced crosswise

1 1/2 lb haricots verts or other thin green beans, trimmed

Preparation

Make pistou:

Purée all pistou ingredients in a food processor until basil is finely chopped.

Make salad:

Soak onion in cold water 15 minutes, then drain in a colander and pat dry.

While onion soaks, cook beans in a 6- to 8-quart pot of boiling salted water, uncovered, stirring occasionally, until just tender, 3 to 6 minutes, then drain in a large colander. Transfer to a large bowl of ice and cold water to stop cooking, then drain again and pat dry.

Toss beans and onion with pistou. Season with salt and pepper.

Cooks' notes:

Pistou can be made 6 hours ahead and transferred to a small bowl, then chilled, covered. Beans can be cooked 1 day ahead and chilled in a sealed large plastic bag lined with paper towels.