

Green Beans with Shallots

4 servings

½ tsp kosher salt, plus for cooking water
1 lb fresh green beans, trimmed
1-2 tbsp extra-virgin olive oil
1 large shallot, finely chopped
Freshly ground black pepper

Bring a medium pot of water to a boil over high heat and salt it generously.

Drop the green beans into the boiling water and cook, uncovered until crisp-tender, about 4 minutes. Drain in a colander and rinse with very cold water until cool. Drain very well or pat dry. The vegetables can be prepared to this point up to 4 hours ahead.

Heat the olive oil in a large skillet over medium heat. Add the shallot and cook stirring occasionally, until the shallot is just golden, about 2 minutes. Add the green beans, increase the heat to high and cook, stirring occasionally, until the beans are heated through, about 4 minutes. Season with the ½ tsp salt and some black pepper and serve immediately.