



Summer Green Bean and Roasted Red Pepper Salad*

prep time:
12 minutes

cook time:
3 minutes

makes 4 servings

grocery list

fresh green beans
ShopRite imported roasted red peppers
from Greece
Filippo Berio Light Olive Oil
fresh lemons and fresh thyme leaves
La Baleine Sea Salt
Morton & Bassett Whole Black Peppercorns
Morton & Bassett Oregano
Morton & Bassett Granulated Garlic
**Crosse & Blackwell Seafood Classics Rich and
Garlicky Scampi Sauce**
Vanity Fair Napkins

*Exclusive Chef Faith Alahverdian recipe.

summer green bean and roasted red pepper salad

1 lb. fresh green beans or haricot verts, stem end trimmed

1 jar of ShopRite roasted red peppers, drained well

½ tsp. lemon zest

3 tbsp. freshly squeezed lemon juice

¼ cup **Filippo Berio Light Olive Oil**

1 tbsp. **Crosse & Blackwell Seafood Classics Rich and Garlicky Scampi Sauce**

1 tsp. fresh thyme leaves

½ tsp. **Morton & Bassett Oregano**

¼ tsp. **Morton & Bassett Granulated Garlic**

La Baleine Sea Salt

Morton & Bassett Black Pepper

1. Bring large pot of salted water to a rolling boil. In a large bowl, prepare an ice bath with ice cubes and very cold water. Blanch the green beans until crisp-tender, about 2-3 minutes. Drain beans and plunge immediately into ice bath to stop cooking. When beans are cool, place in a colander to drain well.
2. Julienne the roasted peppers; set aside. In a medium bowl, combine lemon zest and juice; whisk in oil. Add scampi sauce, thyme, oregano, garlic, and salt and freshly ground pepper to taste; whisk to combine. Add green beans and toss well. Add roasted peppers and toss gently. Serve on your favorite picnic plates with **Vanity Fair Napkins**.

Per Serving: 178 calories, 13g carbohydrate, 2g protein, 14g fat, 2g saturated fat, 4g fiber, 0mg cholesterol, 231mg sodium

cook's journal

kitchen tools

chef's knife

cutting board

grater

measuring spoons

measuring cups

large pot

large bowl

colander

medium bowl

whisk

Vanity Fair Napkins

recipe note

Haricot verts, also known as the French Filet Bean, are slender and more flavorful than stringless green beans.

a good idea

When preparing in advance, store vinaigrette separately and toss with chilled vegetable mixture just before serving.

