

Blistered Green Beans With Tomato-Almond Pesto

This recipe is from Bon Appetit Magazine. Its super delicious and easy to make. I especially like that it can be done in advance and served at room temperature. I don't cook the bean on top of the stove. I put them on a baking sheet and roast them in the oven at 425 for 5-10 minutes depending on the size of the beans.

Ingredients

SERVINGS: 8

- 2 pints cherry tomatoes
- ¼ cup unsalted, roasted almonds
- 1 garlic clove, grated
- 2 tablespoons olive oil
- 2 tablespoons Sherry vinegar or red wine vinegar
- 1 teaspoon paprika
- Pinch of cayenne pepper
- Kosher salt, freshly ground pepper
- 3 teaspoons vegetable oil
- 2 pounds haricots verts or green beans, trimmed

Preparation

Preheat oven to 450°. Roast tomatoes on a rimmed baking sheet, turning once, until blistered and lightly charred, 15–20 minutes. Let cool slightly. Finely chop almonds in a food

processor. Add garlic, olive oil, vinegar, paprika, cayenne, and half of tomatoes; pulse to a coarse pesto consistency. Season with salt and pepper.

Heat 1½ tsp. vegetable oil in a large skillet over medium-high. Add half of beans; cook, undisturbed, until beginning to blister, about 2 minutes. Toss and continue to cook, tossing occasionally, until tender, 7–9 minutes; season with salt and pepper. Spread beans out on a platter; let cool. Repeat with remaining vegetable oil and beans.

Toss beans with pesto; season with salt and pepper if needed. Add remaining tomatoes and transfer to a platter.