

Sautéed Haricots Verts with Baby Red Potatoes and Lemon Zest

serves 4 to 6

1 1/4 lbs baby red potatoes – unpeeled and left whole
1/2 lb haricots vert – stem ends trimmed and cut in half
1 tablespoon sea salt for the blanching water
2 tablespoons unsalted butter
3 tablespoons olive oil
zest of half a lemon – peel zest with vegetable hand-peeler and cut in 1/8" julienne strips
3/4 to 1 teaspoon sea salt to taste
freshly ground pepper to taste

Step 1: Fill a medium heavy bottom soup pot with cold water, add the potatoes and bring to a boil at medium-high heat. Fast simmer, uncovered for 10 to 14 minutes depending on their size. the potatoes should be tender but still firm. Strain in a colander and run cold water from the tap over the potatoes until they have cooled. Set aside until ready to use.

Step 2: Fill a large bowl with cold water and several ice cubes.

Step 3: Fill a large heavy-bottomed soup pot with water and bring to a boil. Add the salt and blanch the haricots verts for 3 to 4 minutes (depending on their size) until tender, but still crunchy. Scoop them out with a slotted spoon and transfer to the ice water bath until cool. Drain on paper towels and set aside.

Step 4: Cut the potatoes in 1/2" wedges. Heat a large non-stick skillet over high heat. Add the butter and olive oil. As soon as the butter is melted, add the potato slices and sauté for 2 to 3 minutes until golden. Toss the potatoes and continue sautéing for an additional 1 to 2 minutes, until golden. If needed repeat the process until the potatoes are golden brown on all sides. Add the lemon zest, toss well and sauté for an additional 1 minute until lemon is crispy and golden. Add the haricots verts. Toss well until the beans are warmed through, about 1 minute. Add the salt and pepper, toss again and remove from heat. Serve as a side dish.

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