

## Green Bean Chimichurri

*Sue Van Raes*

### THE GOODS

1/4 cup finely diced shallots  
1/4 champagne or white wine vinegar  
1 garlic glove, peeled  
Espelette pepper or cayenne  
1 Cup cilantro, minced  
1/2 cup parsley, minced

1 cup very thinly sliced green beans  
1 cup extra virgin olive oil  
Salt  
2 lbs Protein of choice: ribeye (featured),  
chicken, fish or even use to enhance any  
vegetable dish

### THE METHOD:

Finely dice 1/4cup shallot and combine with 1/4cup vinegar, set aside for thirty minutes. Strain, reserving both the shallots and vinegar separately. Add cilantro, parsley and green beans to a medium bowl. In a mortar and pestle combine reserved shallots, garlic and pepper and blend into a paste. If you don't have a mortar and pestle, place ingredients on a cutting board and in a pressing action with the blade of your knife, smear into a paste. Transfer shallot paste, olive oil and salt to bowl with greens, plus 1 tablespoon of reserved vinegar. Mix to combine well. Season with more vinegar and salt to taste.



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