

GREEN BEANS w/TOASTED WALNUTS & CRANBERRY VINAIGRETTE

(Adapted from Bon Appetit)

The Cooks Next Door

1/3 c. extra-virgin olive oil
1/3 c. minced red onion
3 Tb. plus 2 tsp. Champagne Vinegar
2 Tb. chopped fresh mint
1 1/2 tsp. coarse kosher salt
1 tsp. sugar
1/2 tsp. black pepper plus additional (for sprinkling)
1/3 c. dried cranberries
1 1/2 lb. trimmed slender green beans (such as haricots verts)
1/2 c. walnuts, toasted, chopped

Whisk first 6 ingredients and 1/2 teaspoon pepper in small bowl. Mix in dried cherries; set aside. **DO AHEAD** Vinaigrette can be made 1 day ahead. Cover; chill. Bring to room temperature; whisk before using.

Fill large bowl with water and ice; set aside. Cook green beans in large pot of boiling salted water until crisp-tender, 3 to 4 minutes. Drain. Transfer to bowl with ice water; cool. Drain. **DO AHEAD** Can be made 1 day ahead. Wrap in paper towels; enclose in re-sealable plastic bag and chill. Let stand at room temperature 1 hour before continuing.

Toss green beans, walnuts, and vinaigrette in large bowl. **DO AHEAD** Can be made 2 hours ahead. Let stand at room temperature. Transfer to platter and serve.