



Green Bean Salad with Pesto and Hazelnuts

By Susan Spungen

Serves 4

- 12-16 ounces green beans, trimmed
- 2 tablespoons basil pesto
- 1/4 cup toasted, skinned hazelnuts
- Flaky salt and freshly ground pepper
- Hunk of Parm

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1. Bring a large saucepan of salted water to a boil. Add the green beans and cook until bright green (if they're really fresh, you'll start to hear a popping sound), about 2 to 3 minutes after returning to a boil.
 2. Drain, rinse with cool water, and refresh in a bowl of ice water until completely cool. Drain again and pat dry with a clean dishcloth or paper

towels. You can even spin them in a salad spinner.

3. Toss with the pesto, and salt and pepper to taste (the Rana is pretty salty, so I just used a little flaky salt on top). Chill until needed.
4. For a complete explanation of how to toast and skin hazelnuts, [click here](#). Chop the toasted hazelnuts until some of the pieces are quite small, so they cling to the green beans.
5. Arrange the beans on a platter, sprinkle with the hazelnuts, sprinkle with some flaky salt and pepper. Use a vegetable peeler to shave as much cheese as you like over top.