Green Beans With Honey-Mustard Glaze

Ingredients
2 pounds green beans, trimmed
3 tablespoons mustard seeds
1/3 cup honey
1/3 cup rice vinegar

Directions
1. Bring a large saucepan of lightly salted water to a boil. Drop in the green beans and cook, uncovered, 5 to 7 minutes or until tender but still crisp. Drain. (Can be made ahead to this point. Rinse with cold water to stop the cooking. Place in a resealable plastic bag and refrigerate.)

2. Dry the saucepan and return it to the stove. Toast the mustard seeds over low heat just until they pop, about 1 minute, stirring to prevent scorching. Add the honey and vinegar and cook until the sauce boils and becomes syrupy. Add the green beans and toss.

Green Beans With Pecans and Maple Vinaigrette

Ingredients
3/4 cup pecans kosher salt and black pepper
2 pounds green beans, trimmed
1/4 cup olive oil
2 tablespoons red wine vinegar
2 tablespoons Dijon mustard
1 tablespoon pure maple syrup

Directions
1. Heat oven to 400º F. Spread the pecans on a rimmed baking sheet and bake, tossing once, until toasted, 6 to 8 minutes. Let cool, then roughly chop.
2. Meanwhile, bring a large pot of water to a boil and add 1 tablespoon salt. Add the green beans and cook until just tender, 4 to 5 minutes. Drain and run under cold water to cool.
3. In a large bowl, whisk together the oil, vinegar, mustard, maple syrup, ½ teaspoon salt, and ¼ teaspoon pepper. Add the green beans and pecans and toss to combine.
Green Bean Salad With Walnuts, Fennel, and Goat Cheese

Ingredients
1 1/2 tablespoons Dijon mustard
2 tablespoons white wine vinegar
3/4 teaspoon kosher salt, plus more for the water
1/2 teaspoon freshly ground black pepper
1/3 cup extra-virgin olive oil
2 pounds green beans, trimmed
1 small fennel bulb, thinly sliced into half-moons (1 1/4 to 1 1/2 cups)
3/4 cup walnuts, toasted and coarsely chopped
1 4-ounce log fresh goat cheese, crumbled

Directions
1. In a medium bowl, whisk together the mustard, vinegar, salt, and pepper. Gradually add the oil and whisk until well combined; set aside.
2. Bring a large saucepan of salted water to a boil. Add the green beans and cook until just tender, 6 to 8 minutes. Drain, run under cold water to cool, and set aside until you're ready to assemble the salad.
3. In a large bowl, combine the green beans, fennel, and walnuts. Add the goat cheese and vinaigrette just before serving. Toss well and serve at room temperature or chilled.