

MUSTARDY GREEN BEANS with ANCHOVYED WALNUTS

Serves 4 to 6

I'm rarely ambivalent about anything, but right now I'll level with you. When it comes to this particular recipe, it doesn't really matter how you cook the green beans. The key is to have just-cooked green beans, lightly dressed and topped in a tangy, mustardy dressing, with toasted, garlicky, anchovyed walnuts. Roasting is great, especially when cooking for a crowd because you can roast a lot at a time in only a few minutes (just make sure not to crowd the baking sheet). That also said, I mean, if you want to just sauté them, you can do that, too! It's honestly a real "choose your own green bean adventure."

1 cup raw walnuts, coarsely chopped

½ cup plus 2 tablespoons olive oil, divided, plus more for drizzling

4 anchovy fillets

1 garlic clove, finely grated

1 ½ pounds fresh green beans, trimmed

1 lemon, thinly sliced, seeds removed

Kosher salt and freshly ground black pepper

2 tablespoons whole-grain mustard

1 tablespoon distilled white vinegar or white wine vinegar

¼ cup fresh dill, finely chopped

1. Preheat the oven to 450°F (or heat a grill to medium-high).
2. Heat the walnuts and ¼ cup oil in a medium pot over medium heat. Cook, swirling occasionally, until the walnuts are toasted, 2 to 3 minutes. Remove from the heat and add the anchovies and garlic, swirling to dissolve the anchovies; set aside.
3. Place the green beans and lemon on a rimmed baking sheet and drizzle with enough olive oil to lightly coat and season with salt and pepper. Roast (or grill), tossing green beans and lemon once or twice, until they've started to char and brown in spots, 12 to 15 minutes (closer to 8 to 10 if grilling).
4. Meanwhile, combine the mustard, vinegar, and the remaining ¼ cup olive oil in a large bowl and season with salt and pepper. Once the green beans are done, add them to the dressing and toss to coat. Transfer to a serving platter and top with the reserved walnuts and the dill.

DO AHEAD

Green beans can be cooked and dressed a few hours ahead, stored loosely covered at room temperature (this is an excellent room-temperature dish).

