



# Roasted Beets & Charred Green Beans

Makes: 8 servings

Prep Time: 15 minutes Cook Time: 1 hour & 25 minutes

Total Time: 1 hour & 40 minutes plus chill time 2 hours

## Ingredients

- 3 pounds small to medium-size red beets
- 8 thyme sprigs
- 5 tbsp extra-virgin olive oil, divided
- 2 & 1/2 tsp kosher salt, divided
- 1 tsp black pepper, divided
- 1/2 cup plus 2 tbsp grapeseed or canola oil, divided
- 1 pound haricots verts, trimmed, divided (can substitute smaller green beans)
- 1/4 cup apple cider vinegar
- 2 tbsp granulated sugar
- 1 tbsp whole-grain mustard
- 1 tbsp finely chopped fresh oregano
- 2 tsp chopped fresh thyme
- 2 large shallots, thinly sliced
- Roasted hazelnuts, for garnish
- Chopped fresh flat-leaf parsley, for garnish

## Instructions

Preheat oven to 350°F. Toss together beets, thyme sprigs, 3 tablespoons olive oil, 1/2 teaspoon salt, and 1/4 teaspoon pepper in a roasting pan or baking dish; cover tightly with aluminum foil. Bake in preheated oven until beets are tender, about 1 hour and 15 minutes. Remove foil, and let stand until cool enough to handle. Peel cooled beets, and cut into wedges. Discard thyme sprigs.

Heat 1 tablespoon grapeseed oil in a large cast-iron skillet over high until smoking. Add half of the haricots verts in an even layer. Cook, without stirring, until charred on one side, about 2 minutes. Cook, stirring often, until tender-crisp, about 3 minutes. Transfer to a plate. Repeat process with 1 tablespoon grapeseed oil and remaining haricots verts. Sprinkle beans with 1/2 teaspoon salt and 1/4 teaspoon pepper.

Toss together beets, haricots verts, vinegar, sugar, mustard, oregano, chopped thyme, and remaining 2 tablespoons olive oil. Season with remaining 1 & 1/2 teaspoons salt and remaining 1/2 teaspoon pepper. Cover and refrigerate at least 2 hours or up to 2 days.

Stir together shallots and remaining 1/2 cup grapeseed oil in a small saucepan. Cook over medium-high, stirring occasionally, until golden brown and crisp, about 15 minutes. Using a slotted spoon, transfer fried shallots to paper towels to drain. Top salad with fried shallots; garnish with hazelnuts and parsley.

### Chef's Notes:

This can also be served as a hot side dish. If that's how you want to serve it, peel and quarter the beets before roasting (your roasting time may be less as the pieces are smaller). When they are about 10 minutes from being cooked, char the green beans. Complete the rest of the dish.

*Recipe from Food & Wine*