



Lemony Green Beans with Frizzled Leeks

Makes: 6 servings

Prep Time: 10 minutes Cook Time: 20 minutes

Total Time: 30 minutes

Ingredients

- 2 & 1/2 pounds green beans, preferably haricot verts, trimmed
- 1 tsp kosher salt, plus more
- 2 lemons
- 2 large leeks, white and light-green parts only
- 1/2 cup plus 1 tbsp olive oil, divided
- 1/2 teaspoon freshly ground black pepper

Instructions

Cook green beans in a large pot of boiling salted water until crisp-tender, 5–7 minutes. Drain, then immediately transfer to a large bowl filled with ice water. Drain again and pat dry.

Meanwhile, zest one lemon to yield 1 tablespoon zest. Slice remaining lemon into wedges or thin rounds. Cut leeks crosswise into 4" sections, then thinly slice lengthwise into matchsticks.

Heat oil in a large deep-sided skillet over medium-high until shimmering. Cook half of leeks, stirring occasionally, until lightly golden brown and crispy, about 5 minutes. Using a slotted spoon, transfer to paper towels; season with salt. Repeat with remaining leeks; remove most of oil (reserve for another use) and leave 1 tablespoon in skillet.

Cook green beans, pepper, lemon zest, and remaining 1 teaspoon salt in reserved oil over medium heat, tossing occasionally, just until warmed through, about 5 minutes. Transfer to a platter. Top with leeks and serve with lemon wedges alongside.

Chef's Note:

Green beans can be blanched 1 day ahead; let dry, then transfer to an airtight container and chill.