

Green Beans with Cambozola & Pinenuts

Swick

Serves 1 | Active Time: 15 minutes | Total Time: 20 minutes

Chef's Notes

You will love this salad. It is the three simple ingredients that make it: pine nuts, green beans and Cambozola.

To make this dish even faster to prepare, toast the pine nuts and clean/trim the beans in advance. You'll have it ready in no time.

These beans also make a great side dish that pairs extremely well with grilled meats.

Step 1: Preparing and Assembling the Dish

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| <ul style="list-style-type: none">• 1/4 cup pine nuts• 4 cups green beans• table salt (for parcooking)• 3 oz cambozola cheese• 1/4 tsp fleur de sel or grey salt (or to taste)• 1/4 tsp freshly ground black pepper (or to taste) | <p>To start, first toast the pine nuts in a small pan over medium low heat until lightly browned. Once done, remove from the pan and let cool slightly. Roughly chop.</p> <p>Clean and de-stem the beans. You can also use French green beans for this dish.</p> <p>To cook the beans, bring a large pot of water to a boil and then add the salt (about 1 tsp per liter/quart of water). Next, add the beans and cook until they are tender but still have a slight crunch to them. Drain the beans and place them into a large serving dish. Immediately add the chunks of cheese to the hot beans. Add the pine nuts and gently mix everything together until the cheese starts to melt. Lastly, taste for seasoning and add salt and pepper to taste.</p> |
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