

## FENNEL AND GREEN BEAN SALAD WITH OLIVES

SERVES 6

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*1 pound green beans, trimmed and halved*  
*Kosher salt for blanching beans*  
*1 large fennel bulb (about 1 pound)*  
*¼ cup unrefined, cold-pressed, extra-virgin olive oil*  
*3 Tablespoons fresh lemon juice*  
*1 teaspoon anchovy paste or 1 anchovy fillet, minced*  
*1 garlic clove, peeled and crushed*  
*½ teaspoon fine grain sea salt*  
*freshly ground pepper to taste*  
*¼ cup oil-cured black olives, pitted and quartered*

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1. Prepare a large bowl with ice water and set aside. Bring a large pot of water to a boil and add a heaping tablespoon of sea salt. Submerge the green beans in the boiling water and cook 3-4 minutes or until they are crisp tender. Drain and immediately plunge into the ice water bath. After a few minutes, drain and set aside to dry a bit.
2. Trim the stalks off the fennel bulb and cut away any bruised spots. Cut the fennel bulb in half lengthwise. Cut out the core at the base and slice the fennel thinly into strips.
3. In a large serving bowl, whisk together the olive oil, lemon juice, anchovy, garlic, salt and pepper. (You can also do this in a glass jar with a screw-top lid.)
4. Add the green beans and fennel to the dressing and toss to combine. Remove garlic and discard. Sprinkle with olives and serve.