

Fennel, Beet, and Green Bean Salad

VINAIGRETTE

1/3 cup olive oil
3 tablespoons sherry vinegar
1 tablespoon lemon juice
1 teaspoon kosher salt
1/2 teaspoon ground pepper

SALAD

2-4 beets (about 1 pound)
8 ounces green beans, trimmed
1/2 cup walnut halves, toasted
8 cups lettuce
1 fennel bulb, cored and very thinly sliced
1/2 cup slivered fresh basil (or parsley)
1 tablespoon lemon zest
1/2 teaspoon ground pepper
1 tablespoon extra-virgin olive oil

1. To prepare vinaigrette: Whisk oil, vinegar, lemon juice, salt and 1/2 teaspoon pepper in a large bowl until well combined.
2. To prepare salad: Place beets in a medium saucepan, cover with cold water and bring to a boil. Reduce heat and simmer, partially covered, until tender, 20 to 30 minutes. Rinse with cold water to cool slightly. Peel and slice the beets.
3. Meanwhile, bring a large saucepan of water to a boil. Add green beans and cook until tender-crisp, 3 to 6 minutes. Rinse with cold water to cool slightly. Drain, then pat dry.
4. Break walnut halves into pieces still large enough to pick up with a fork. Add the walnuts and beets to the vinaigrette and let marinate for 15 minutes, stirring occasionally. Add the green beans, lettuce, fennel and basil/parsley to the bowl; toss to combine. Serve immediately.