



FOUR BEAN SALAD

1 cup haricot verts

1 cup yellow wax beans

1 cup romano beans

1 cup fava beans

4 tbsp. pistachios

pistachio oil

For the dressing:

3 tbsp. shallots, diced

1 cup fine-quality extra virgin olive oil

1/3 cup balsamic vinegar

1 tbsp. mustard

1. Blanch the vegetables: Bring a medium pot of well-salted water to a boil. Cook each vegetable separately for about 1 minute. Immediately remove each vegetable from pot and shock in a bowl of iced water. Drain vegetables and reserve. Peel the fava beans and discard skins.
2. Prepare the balsamic vinaigrette: In a small bowl, pour the balsamic vinegar over the shallots and let sit for 30 minutes. Stir in 1 tablespoon of mustard. While whisking, pour in 1 cup of olive oil to emulsify.
3. Combine the blanched vegetables and pistachios and divide between 4 plates. Lightly dress with balsamic vinaigrette. Finish with pistachio oil.