

## Green Bean, Shell Bean, and Sweet Onion Fattoush

*In late summer, fresh green beans and shell beans make a wonderful pair, one sharp and crisp-tender, the other buttery and plump. They're the beginnings of our version of fattoush, a Middle Eastern bread salad that's a fine way to enjoy summer produce. You can blanch the beans in the same pot: first the green beans, and then the shell (and not the other way around, since shell beans release a lot of starch).*

Serves 4

2 lemons, 1 zested and both juiced  
2 garlic cloves, crushed  
Coarse salt and freshly ground pepper  
½ cup extra-virgin olive oil, plus more for brushing  
½ pound haricots verts, trimmed  
¾ cup shelled fresh shell beans, such as limas  
3 pita breads (6-inch)  
½ large Vidalia onion, coarsely chopped  
1 English cucumber, quartered and cut into 1-inch pieces  
4 ounces feta cheese, crumbled  
½ cup coarsely chopped fresh mint, plus more for garnish  
1/3 cup coarsely chopped fresh flat-leaf parsley

1. Whisk together lemon zest, lemon juice, and garlic, and season with salt. Whisking constantly, pour in oil in a slow, steady stream and whisk until emulsified. Season with pepper. Let stand 15 minutes; discard garlic.
2. Blanch haricots verts in a pot of salted boiling water until crisp-tender and bright green, about 1 minute. Transfer beans to an ice-water bath (reserve pot of water); let cool, then drain and pat dry. Place in a large bowl.
3. Return water to a boil. Blanch shell beans until just tender, 18 to 20 minutes. Transfer to ice bath; let cool, then drain in a colander and pat dry. Combine with haricots verts.
4. Heat a grill (or grill pan) to medium. Split each pita in half. Brush both sides of pita halves with oil; season with salt and pepper. Grill pita, turning once, until golden and crisp, about 1 minute per side. Let cool, then tear into 1-inch pieces.
5. Add onion, cucumber, feta, herbs, and pita to the beans; drizzle with ½ cup vinaigrette; toss well to combine. Season with salt and pepper; garnish with mint. Let stand at least 10 minutes and up to 1 hour before serving.

### TIP

The pita is charred on the grill (or under the broiler) to make it sturdy enough to soak up the vinaigrette without falling apart. The longer the salad sits before serving (up to an hour), the better the flavors and textures will be.

