

Thyme for Fun-Fair-Fetti Bean Salad Celebration- 2018

First Place- Kind Of Corny Green Bean Salad
Beth Campbell of Belleville

Servings:
Serves 6 to 8

Ingredients:

1 ½ Tbsp lime juice
½ tsp lime zest (about 2 limes)
1 tsp honey
4 Tbsp extra-virgin olive oil
Pinch of kosher salt
Pinch of black pepper
1 Tbsp vegetable oil
4 oz of yellow beans, ends trimmed, cut into 1" lengths (I used Goldmarie Romano pole beans)
¼ c chopped Jicama
2 ears of sweet corn, shucked, kernels cut off with a knife (about 1 ½ c. kernels)
1 red bell pepper, cut into small squares
1 orange bell pepper, cut into small squares
1 jalapeno pepper, finely minced
4 green onions, finely sliced, white and greens reserved separately
4 oz of green beans, ends trimmed, cut into 1" lengths (I used Kentucky Blue bush beans)
4 oz of radishes, cut into bite-sized pieces

Directions:

Combine the lime juice, lime zest and honey in a medium bowl. Whisking constantly, slowly drizzle in olive oil. Season to taste with salt and pepper. Set aside.

Bring a large pot of salted water to a boil. Heat the vegetable oil in a large non-stick or cast iron skillet over high heat until shimmering. Add corn, shake once to distribute and cook with out moving until darkly charred on one side, about 3 minutes. Toss and flip the corn and repeat until the corn is covered in dark spots, about 8 minutes total. Add the bell peppers, jalapeno, chopped Jicama, and green onion whites only. Cook, tossing frequently, until softened, about 2 minutes. Season to taste with salt and pepper. Transfer to a large bowl and allow to cool for a few minutes.

Add the green beans to the boiling water and cook just until tender-crisp, about 3 minutes. Drain the beans and run under cold running water until cool. Add the beans to the bowl with the corn mixture. Add radishes and dressing and toss to combine thoroughly. Season to taste with more black pepper and salt if you think it needs more seasoning and serve.