

Bean and Pepper Salad

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2 red bell peppers – halved and seeded
3 Tbsp olive oil
1 lb green beans – trimmed
2 cans cannellini beans – drained and rinsed
2 Tbsp capers – drained
2 anchovy fillets – finely chopped (optional)
2 Tbsp red wine vinegar
salt & pepper

- Prepare grill.
- Rub bell pepper halves with 1 Tbsp olive oil.
- Place on grill rack directly over medium coals.
- Grill for 8-10 minutes, turning frequently, until charred.
- Remove from grill, place in a covered glass dish, let stand 5 minutes.
- Peel peppers and slice into bite sized strips and set aside.
- In a large pot, bring water to a boil.
- Add green beans, cook covered for 10-15 minutes, until crisp-tender.
- Drain, cool in ice water, drain.
- In a large bowl, toss peppers, green beans, cannellini beans, capers and anchovies.
- In a small bowl, whisk together vinegar and the remaining oil.
- Season to taste with salt and pepper.
- Toss vegetables with dressing.



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