

GREEN BEANS WITH SESAME VINAIGRETTE

SERVES 6

Active time: 20 min Start to finish: 20 min

- 1½ lb green beans, trimmed**
- 3 tablespoons olive oil**
- 1 teaspoon Asian sesame oil**
- 1 tablespoon white-wine vinegar**
- 2 teaspoons Dijon mustard**
- ½ teaspoon salt**
- ¼ teaspoon black pepper**
- 2 tablespoons sesame seeds, toasted**
(see Tips, page 128)

► Cook beans in a 6- to 8-quart pot of boiling salted water (see Tips, page 128), uncovered, until crisp-tender, 4 to 5 minutes. Drain in a colander and immediately transfer to a bowl of ice and cold water to stop cooking. When beans