

# Grilled Green Bean Salad with Red Peppers and Radishes

Posted on [EntertainThePossibilities.com](http://EntertainThePossibilities.com)  
Recipe source: J. Kenji López-Alt for [Serious Eats](http://SeriousEats)



## INGREDIENTS:

- 1 tablespoon fresh juice from 1 lemon
- 1 teaspoon Dijon mustard
- 4 tablespoons extra-virgin olive oil, divided
- Kosher salt and freshly ground black pepper
- 2 scallions, white and light green parts only, thinly sliced
- 1 red bell pepper, thinly sliced (about 4 ounces)
- 6 to 8 small radishes, thinly sliced (about 3 ounces)
- 1 pound trimmed green beans
- Small handful minced fresh parsley leaves

## DIRECTIONS:

- In a large bowl, whisk together lemon juice and mustard. Slowly drizzle in three tablespoons olive oil, whisking constantly. Season with salt and pepper. Add scallions, bell peppers, and radishes, and set aside.
- In a separate bowl, toss the green beans with the remaining tablespoon olive oil and season with salt and pepper.
- Prepare the grill, either charcoal or gas. You want a two-zone fire: half of the grill is set to high heat, the other has no coals below or burners turned off for indirect grilling.
- Add the green beans to the grill directly over the coals, placing them perpendicular to the grill grates or use a thin-grated vegetable basket if you have one to prevent them from

falling into the grates. Cook, turning occasionally, until blistered, charred, and tender-crisp, about 3 minutes.

*To Cook Indoors Instead of on the Grill: Adjust rack to as close as possible to broiler and preheat broiler to high. Arrange beans in a single layer on a foil-lined rimmed baking sheet or broiler pan. Broil until beans are blistered and very lightly charred, 2 to 5 minutes depending on strength of broiler.*

- Transfer beans to the bowl with the dressing/scallion/radish/pepper mixture. Add parsley and toss to combine. Season the salad with salt and pepper.
- Serve immediately or at room temperature.