

martha stewart



Cucumber, String Bean, and Olive Salad

To pit the olives, place them on a cutting board, and press firmly with your thumb. The olives will split, and the pits can be easily removed.

4

SERVINGS

Ingredients

Coarse salt

1/2 pound string beans

2 cucumbers (1 1/4 pounds)

1/4 pound oil-cured black olives, pitted, torn in half

1/4 cup fresh flat-leaf parsley leaves

1 teaspoon Dijon mustard

Directions

1. Fill a large bowl with ice and water; set aside. Bring a pot of water to a boil. Salt the water; add the string beans, and cook until bright green and just tender, 3 to 4 minutes. Drain, and transfer to ice bath until cool. Drain, and cut in half lengthwise.
2. Peel cucumbers, and split lengthwise. Remove seeds using a melon baller or a spoon. Cut into 1/2-inch-thick slices on the diagonal. Combine with string beans, olives, and parsley leaves in a medium serving bowl.
3. Place mustard, red-wine vinegar, and salt and pepper to taste in a small bowl; whisk to combine. Slowly add olive oil, whisking

1 tablespoon red-wine vinegar

constantly until well combined. Toss with salad just before serving.

Freshly ground pepper

2 tablespoons extra-virgin olive oil

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