

Skillet Green Beans with Orange

1 lg navel orange

2 tsp canola oil

1 lb green beans, ends trimmed

$\frac{3}{4}$ tsp kosher salt

1 Tbsp white wine vinegar, champagne vinegar or rice vinegar

2 Tbsp extra-virgin olive oil

Fresh ground black pepper

1) Grate zest of orange. Segment orange, keep with juice in bowl

2) In large skillet or sauce pan, heat olive oil over high heat so it coats bottom evenly. When oil smokes, add beans and sprinkle with $\frac{1}{2}$ tsp salt. Cook, stirring every 1 $\frac{1}{2}$ to 2 minutes, until half blistered and blackened, about 8 minutes. Transfer to serving platter. Lift orange segments from juice and scatter them over beans. Sprinkle with $\frac{1}{4}$ tsp zest.

3) Add vinegar, olive oil and remaining salt to juice whisk. Pour dressing over beans. Toss and season with salt, pepper and remaining zest.