

Charred Green Beans with Garlic and Capers



Ingredients:

1/3 c olive oil

1 lb. green beans trimmed

1 spring onion (sub white, yellow or sweet)

6 cloves garlic

2 TBS capers

1 TBS Aleppo pepper

1 tsp smoked sweet paprika

1 sprig parsley chopped

Juice & zest of one lemon.

Method: Heat oil until shimmering in pan. Add green beans and char at high heat. Remove green beans and repeat with onion. Remove onion and repeat with garlic and capers. Add Aleppo and cook until fragrant. Add paprika and all charred vegetables and heat through. Remove from heat and toss in parsley, lemon juice and zest and serve.