

[String Beans, Capers and Basil Salad](#)
Insalata di Fagiolini, Capperi, e Basilico
From the website Lidia's Italy

Ingredients

¼ teaspoon kosher salt, plus more for the pot
1-pound string beans, trimmed
½ cup loosely packed fresh basil leaves
½ cup drained tiny capers in brine
2 tablespoons red wine vinegar
2 tablespoons extra-virgin olive oil

Bring a large pot of salted water to boil. Add the string beans, and blanch until tender, about 7 to 8 minutes. Drain, and rinse to cool slightly.

Shred the basil. Put the string beans in a bowl, and toss with the capers and basil. Drizzle with the vinegar and oil, and season with the salt. Toss to coat, and serve slightly warm or at room temperature.