

# Green Beans with Georgian Mint-Chili Sauce

Milk Street, Jul/Aug 2018



## Servings: 6

1. **ADJIKA:** In a food processor, combine all ingredients. Process until finely chopped, 1 to 2 minutes, scraping the bowl as needed. Transfer to a small bowl or jar, cover and refrigerate for at least 1 hour or up to 4 days. Don't discard any tender mint stems; they're fine to use here, as the food processor will break them down. Don't use the relish immediately after processing. Allowing it to rest for at least one hour before serving allows the flavors to bloom.

2. **GREEN BEANS:** In a large pot over high, bring 4 quarts water and 2 tablespoons salt to a boil. Fill a large bowl with ice water. Add green beans to boiling water and cook until crisp-tender, about 3 minutes. Drain, then transfer to ice bath. Let stand until completely cooled, about 3 minutes. Drain and pat dry.

3. In a large bowl whisk yogurt, zest, juice, mint Adjika (use all of it) and salt. Add beans and toss until evenly coated. Gently stir in the garnishing mint and half the walnuts. Taste and season with more salt if needed. Transfer to a serving platter and sprinkle with remaining walnuts.

## ADJIKA: (makes about 1/2 cup)

- 2 cups fresh mint, lightly packed
- 1 medium Jalapeno peppers, stemmed, seeded and coarsely chopped
- 1 medium garlic cloves, smashed, peeled
- 2 teaspoons salt
- 1/2 tablespoon neutral oil, or olive oil
- 1/2 teaspoon ground coriander

## GREEN BEANS:

- kosher salt
- 1 1/2 pounds green beans, trimmed
- Adjika mint-chili sauce (from above)
- 1/4 cup Greek yogurt, full fat
- 1 tablespoon lemon zest
- 2 tablespoons lemon juice
- 1/4 cup fresh mint, torn (lightly packed)
- 1/3 cup walnuts, toasted, finely chopped

## (DIVIDED)

*Per Serving (excluding unknown items): 127 Calories; 18g Fat (71.2% calories from fat); 5g Protein; 12g Carbohydrate; 4g Dietary Fiber; 2mg Cholesterol; 99mg Sodium; 5g Total Sugars; 0mcg Vitamin D; 60mg Calcium; 2mg Iron; 324mg Potassium; 89mg Phosphorus. Exchanges: .*

**Carolyn T's Blog: [tastingspoons.com](http://tastingspoons.com)**