

Easily Improved Shrimp Salad

You know you don't need all that oil. Use two tablespoons to marinate the shrimp, then one more when you toss the salad. And watch out for the chiles: I'd start with half that amount, then add more at the end in the unlikely event that you crave more heat. A *piastra*, a flat plate that goes on the grill, is a help when you grill small foods like shrimp and vegetables.

Warm Shrimp Salad with Green Beans and Chiles

Serves 6

Ingredients

- 2 pounds large shrimp (21-30 per pound) peeled and deveined
- 1/4 cup plus 3 Tbsp extra-virgin olive oil
- 2 Tbsp black olive paste
- 1 tsp hot red pepper flakes
- 1 pound green beans or haricots verts, trimmed
- 1 cup (4 oz) hazelnuts, coarsely chopped
- 1 red onion, halved lengthwise and sliced very thinly
- 2 red cayenne or other hot chile peppers, very thinly sliced
- Grated zest and juice of 1 lemon
- About 1 tsp freshly ground black pepper

Instructions

- Preheat a gas grill or prepare a fire in a charcoal grill. Place a *piastra* on the grill to preheat.
- Place the shrimp in a bowl, add 3 tablespoons of the olive oil, the olive paste and red pepper flakes, and mix well with your hands to coat the shrimp.
- Bring a large pot of generously salted water to a boil. Set up an ice bath. Drop the beans into the boiling water and cook just until al dente, about 5 minutes. Drain and plunge into the ice bath to cool, then drain well.
- Place the beans in a serving bowl, add the hazelnuts, red onion and chilies, and toss to mix. Set aside.
- Spread the shrimp on the *piastra* in a single layer (cook in two batches, if necessary) and cook until pink and golden brown on the first side, about 2 minutes. Turn and cook until just cooked through, about 2 minutes longer.
- Toss the shrimp into the bowl with the beans. Add the remaining 1/4 cup olive oil and the lemon juice and zest and toss well. Season generously with black pepper, and serve warm or at room temperature.

Notes

- One of my favorites. White beans are traditionally served with shrimp; the green beans are a fun variation. All the different flavors and textures really come together in this delicious salad. And the recipe doubles easily for a crowd, making it an excellent choice for a summer buffet.