

GIGANTE BEAN SALAD WITH OVEN-DRIED TOMATOES, BLACK OLIVES, AND PESTO

serves six as a first course

Gigante beans, or butter beans, are those giant white beans that you may have eaten once on a trip to France, Greece, or the United Kingdom. Meaty and flavorful, these jumbo-sized lima beans will delight your guests. Toss them with oven-dried tomatoes, a perky black olive dressing, and basil pesto for a multilayered first course that's sure to please.

3 loosely packed cups frisée leaves or watercress sprigs
2 (15-ounce) cans gigante beans, butter beans, or other giant white beans, rinsed and drained
1½ cups Oven-Dried Tomatoes (page 244)
Black Olive Dressing (recipe follows)
½ cup basil pesto (see page 111)
1 tablespoon balsamic vinegar
Kosher salt and freshly ground black pepper

Arrange the frisée in the middle of a serving bowl or 6 plates. Top with the beans and tomatoes. Drizzle the black olive dressing over the salad along with a little basil pesto. Finally, drizzle the balsamic vinegar around, season with salt and pepper, and serve immediately.

BLACK OLIVE DRESSING

½ cup extra-virgin olive oil
3 tablespoons seeded and diced tomato
3 tablespoons finely diced black olives, such as niçoise or kalamata
2 teaspoons grated lemon zest
Kosher salt and freshly ground black pepper

makes about ¾ cup

In a small bowl, whisk together the oil, tomato, olives, and lemon zest and season with salt and pepper. Set aside to marinate for at least 2 hours or refrigerate, covered, for up to 3 days. Bring to room temperature before serving.

