


Haricot Verts with Butternut Squash and Mango Vinaigrette

Recipe By Marnie Levy



Cooking and Prep: 
1.5 h

Serves:  10

No Allergens

Preference: Parve

Difficulty: Medium

Occasion: Shabbat, Tu-
Bishvat

Diet: Vegetarian, Gluten Free,
Low Carb, Pescetarian

Source: Whisk by Ami
Magazine

Ingredients (10)

Haricot Verts

- 2 pounds haricot verts (French string beans)
- 1 butternut squash, cut into small cubes
- 2 to 3 tablespoons **Gefen Olive Oil**
- salt and pepper to taste

For Mango Shallot Vinaigrette

- 1/4 cup **Kedem White Wine Vinegar** or champagne vinegar
 - 1/2 teaspoon salt
 - 1/4 teaspoon pepper
 - 1 shallot, finely diced
 - 1/2 to 3/4 cup **Gefen Extra Light Olive Oil**
 - 4 to 6 dried candied mango slices, finely diced
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Start Cooking

For the Haricot Verts

1. Bring a pot of salted water to boil.
2. Blanche string beans for 3 minutes. Strain and immediately place string beans into ice water. This will help them retain their bright green color and crispness. Set aside.
3. Preheat oven to 375°F. Toss butternut squash with olive oil and season with salt and pepper. Roast for 30 to 45 minutes, depending on the size of the cubes. They should be caramelized. Set aside.

For the Mango Shallot Vinaigrette

1. In a small bowl, whisk together the vinegar, salt, pepper, and shallot. Drizzle in the olive oil and continue to whisk.
2. Season with additional salt and pepper if necessary. Add mango pieces.
3. Allow flavors to meld for at least 30 minutes before serving.
4. Top room-temperature string beans with butternut squash. Toss with Mango-Shallot Vinaigrette and serve.