

Green Beans with chopped eggs and olives

This is exactly the kind of lunch I love: a quick and pretty green bean dish with just the right amount of protein and a sharp burst of briny flavor. If you want to avoid the crazy gray/green equator on your hard-boiled eggs, don't overcook them.

Serves 2 for lunch

1/2 pound French filet beans (haricots verts), or standard green beans, ends trimmed
Large pinch of kosher salt
2 eggs
1 tablespoon olive oil
1/4 cup pitted kalamata olives

Place a few handfuls of ice cubes in a medium bowl and fill with cold water. Set aside.

Fill a medium saucepan with cold water and add a large pinch of salt. Bring to a boil, add beans, and cook until they've lost their rawness but still retain some bite. (Filet beans will take 3 minutes; standard green beans will take 2 to 3 minutes longer.) Transfer beans to the ice bath using tongs.

Rinse the pot and fill with fresh cold water. Lower in the eggs, set back over high heat, and bring to a rolling boil. Immediately remove from heat, cover tightly, and let stand for 9 minutes.

Meanwhile, lift beans into a colander, pat dry with paper towels, and transfer to a large salad bowl.

When eggs are ready, remove them with a slotted spoon and place in the ice bath until cool enough to handle. (If the water has warmed, add additional cold water.) Peel the eggs, chop finely, and distribute over the beans. Add the olives, drizzle with olive oil, and serve immediately.