

# Lemony Green Bean Pasta Salad

Goran Kosanovic for The Washington Post

- 1/2 teaspoon fine sea salt, plus more as needed
- 12 ounces dried penne, or other tubular pasta
- 8 ounces green beans trimmed and halved lengthwise
- 1 tablespoon chopped fresh thyme leaves
- 5 teaspoons finely grated lemon zest (from 1 to 2 lemons)
- 1/4 cup finely chopped roasted salted pistachios, plus whole roasted, salted pistachios, for garnish
- 2 tablespoons champagne vinegar (may substitute sherry vinegar or white wine vinegar)
- 1 tablespoon finely chopped shallot (from 1 small lobe)
- 1 clove garlic, finely chopped
- 1/2 teaspoon freshly ground black pepper, plus more as needed
- 5 tablespoons extra-virgin olive oil
- 1 1/2 cups loosely packed arugula
- Parmigiano-Reggiano cheese shavings, for garnish (optional)

Bring a pot of generously salted water to boil over medium-high heat. Add the pasta and cook according to the package directions, adding the green beans to the water during the last 2 to 3 minutes of cooking time (2 minutes if the beans are thin and 3 minutes if they are thicker). Drain the pasta and beans, then rinse under cool running water. Drain again, then transfer to a large mixing bowl.

Add the thyme and 3 teaspoons of the lemon zest to the bowl; toss gently to incorporate.

Whisk together the chopped pistachios, vinegar, shallot, garlic, the remaining 2 teaspoons of lemon zest, the 1/2 teaspoon of salt and the pepper in a medium bowl. Add the oil in a slow, steady stream, whisking constantly until blended. Taste, and add more salt and pepper as needed. Drizzle over the pasta mixture. Add the arugula, and toss gently to coat.

To serve, transfer to a platter or divide among individual plates, garnish with the whole pistachios and the cheese, if using, and serve.