

# caprese with lemon green beans or garlicky shitake mushrooms

serves 2

## *For either salad:*

- 2 cups fresh, crisp greens
- Kosher salt and fresh ground pepper
- 2 large, ripe and heavy tomatoes at room temperature, sliced
- 4 ounces fresh mozzarella, sliced
- 12 fresh basil leaves (approximate)
- Juice of one lemon (If making beans version, grate lemon peel first for beans)
- 2-3 tablespoons Balsamic vinegar
- 2-3 tablespoons extra virgin olive oil

## *For the Caprese with Lemon Green Beans*

- 1/2-pound steamed fresh green beans or haritcots verts (very thin beans)\*
- 1 tablespoon extra virgin olive oil
- Grated rind of one lemon
- Pinch crushed red pepper

In a medium bowl, toss together well-drained beans with oil. Sprinkle generously with salt and pepper. Toss well with lemon rind and crushed red pepper. Taste and adjust seasonings.

## *For the Caprese with Shitake Mushrooms*

- 1 tablespoon extra virgin olive oil
- Pinch crushed red pepper
- 1/2-pound (8 ounces) sliced shitake mushrooms
- 1 clove garlic, minced
- 2 tablespoons white wine or chicken broth

In a large skillet, heat olive oil briefly with crushed red pepper over medium-low heat. Add mushrooms and let cook about five minutes before adding garlic. Continue to cook another five minutes or so or until mushrooms are tender. Season with salt and pepper. Raise heat a bit and stir in wine or broth. Let cook another minute or so and remove from heat. Let cool briefly, if desired, or serve hot with caprese.

## *For either salad:*

1. On a large platter, scatter greens on plate as desired.
2. Layer sliced tomatoes, mozzarella, and basil leaves in two columns or in a circle. Season green and tomato mixture with salt and pepper.
3. Spoon beans or mushrooms at center or to side, as desired.
4. Squeeze lemon over the whole salad.
5. Drizzle with balsamic vinegar and olive oil.
6. Serve immediately. *(continued)*

\*If you are able to find the tiny French green beans (haricots verts) in the plastic one-pound package, many of them are microwavable right in the package. Check the instructions to be sure. I cook them in the microwave, rinse them afterward in a colander, and press them gently with a towel to remove excess moisture.

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