
Sunny's Smoked Turkey Leg and Green Bean Salad

Recipe courtesy Sunny Anderson, 2017

Ingredients:

1 pound fresh string beans
1 tablespoon salted butter
1 tablespoon olive oil
1 small red onion, sliced into thin half moons
3 cloves garlic, grated on a rasp
Kosher salt and freshly ground black pepper
1 red bell pepper, seeded and julienned
6 sun-dried tomatoes packed in oil, chopped
Meat from 1 (1-pound) smoked turkey leg, skin removed and meat roughly chopped
1 tablespoon lemon juice
Zest of one lemon
1/4 cup sliced almonds

1. Blanch the beans. Bring a large pot of salted water to a boil over medium heat and add the string beans. Blanch until bright green, about 3 minutes, then transfer to an ice bath.

2. Cook the veggies. Warm the butter and the oil in a large skillet over medium heat. Add the onion and garlic, a pinch of salt and pepper, and cook until they are softened but have no color. Add the bell pepper to the skillet and continue to cook another 2 minutes.

3. Finish the salad. Strain the string beans and pat dry. Add to the pan the beans, tomatoes, turkey and lemon juice and stir until all ingredients are evenly incorporated and warm. Transfer to a serving bowl. Dry out the pan and add the lemon zest and almonds. Toss while toasting until fragrant. Sprinkle over the top of the dish.