

# Warm Chickpea and Green Bean Salad With Aioli

By Martha Rose Shulman | **YIELD** 4 servings | **TIME** 2 hours 15 minutes

---

## INGREDIENTS

**1 cup dried chickpeas, soaked for 4 to 6 hours or overnight in 3 cups water**  
**1 quart water**  
**Salt to taste**  
**½ pound green beans, ends trimmed**  
**¼ cup chopped fresh parsley**  
**2 tablespoons chopped chives, or 3 or 4 scallions, chopped**  
**4 radishes, sliced (optional)**  
**⅓ cup aioli**  
**Lemon juice as desired**

## PREPARATION

### Step 1

Drain the soaked chickpeas and combine with the water in a saucepan. Bring to a boil, add salt to taste, reduce the heat and simmer 1 1/2 to 2 hours, until tender.

### Step 2

Steam the beans or blanch in salted boiling water for 4 to 5 minutes, until just tender. Refresh with cold water, drain, break in half or cut into 2-inch lengths and set aside.

### Step 3

Place a colander over a bowl and drain the chickpeas. Combine with the beans in a large salad bowl. Add the parsley, chives or scallions, and radishes. Season with fresh lemon juice if desired.

### Step 4

If the aioli is very thick, stir in 2 to 4 tablespoons of the hot bean broth. If it is not, discard the bean broth. Toss the aioli with the chickpeas and beans. Add more broth if desired. Serve warm or at room temperature.

---

### Tip

*Advance preparation: You can cook the beans a day or two in advance and heat them up if you want to serve this warm. It's also good cold.*

---

## PRIVATE NOTES

Leave a Private Note on this recipe and see it here.