

Asparagus and Green Beans with Chili-Orange Oil

- 3 tablespoons extra-virgin olive oil
- 3 wide strips orange zest, plus 2 tablespoons orange juice
- ¼ teaspoon red-pepper flakes
- Coarse salt and ground pepper
- 2 bunches asparagus (about 1 lb each), trimmed, cut into 2-inch lengths
- 1 pound green beans, trimmed, cut into 2-inch lengths
- ½ cup tightly packed fresh basil leaves

In a small saucepan, bring oil, orange zest, and red-pepper flakes to a simmer over medium-high and cook three minutes. Remove chili-orange oil from heat and set aside. (To store, refrigerate cooled oil in an airtight container, up to three days.)

Working in two batches, in a large pot of boiling salted water, cook asparagus and green beans separately until bright-green and crisp-tender, three minutes. Transfer to a colander and rinse with cool water to stop the cooking.

In a large skillet, heat one tablespoon chili-orange oil over high. Add half the vegetables and cook, stirring often, until warmed through and tender, three minutes. Stir in half the basil, season with salt and pepper, and transfer to a platter. Repeat with one tablespoon oil and remaining vegetables and basil. Drizzle with remaining oil and orange juice and serve immediately.