

GRILLED GREEN BEANS WITH WATERMELON-RADISH SALSA  
PAGE 61

### Grilled Green Beans with Watermelon-Radish Salsa

ACTIVE: 25 min TOTAL: 25 min

Chef Justin Kouri wanted to create a recipe that highlighted the *Recipe for Success* logo, the humble radish. So he mixed it into a sweet-and-spicy salsa to serve over grilled green beans. (Photo: page 59.)

#### SALSA

- 1 cup diced watermelon (½-inch cubes)
- ½ cup finely diced radishes
- 1 jalapeño, seeded and finely diced
- 2 tablespoons finely diced shallot
- 1½ teaspoons lime zest
- 2 tablespoons lime juice
- ¼ teaspoon salt
- Ground pepper to taste

#### GREEN BEANS

- 1 pound green beans, trimmed
- 2 tablespoons extra-virgin olive oil
- 1 teaspoon ground cumin
- ½ teaspoon ground coriander
- ¼ teaspoon salt
- Ground pepper to taste

1. To prepare salsa: Combine watermelon, radishes, jalapeño, shallot, lime zest and juice in a medium bowl. Gently toss. Season with salt and pepper; toss again. Set aside.
2. To prepare green beans: Place a grill basket on a grill; preheat to medium-high. (Alternatively, preheat a grill pan over high heat.)
3. Combine beans, oil, cumin and coriander in a large bowl; toss to coat. Season with salt and pepper; toss again. Grill the beans in the basket (or grill pan), stirring once halfway through, until just tender and evenly charred, 5 to 7 minutes.
4. Transfer the beans to a serving platter and top with the salsa. Serve immediately.



“Getting kids to eat vegetables isn’t always easy. My goal is to create recipes that are super-fun and equally delicious.”

**Justin Kouri**

CULINARY DIRECTOR,  
RECIPE FOR SUCCESS  
HOUSTON, TX

## editor's letter

**My no-fuss answer to cooking up the haul from the farmers' market:** Toss vegetables with olive oil, salt and pepper. Grill until crisp-tender. Drizzle with vinaigrette made with minced shallot and plenty of fresh herbs. Pile leftovers on crusty baguette with melted fontina or fresh mozzarella for lunch the next day.

## I ♥ Vegetables!

If you've read *EatingWell* for a while, you know this: I want you to be as excited about eating vegetables as I am! I want your picky husband or wife or kids to eat more vegetables too. Chances are, many of you are right there with me, total vegetable fanatics.

This issue marks our second annual Eat More Veg! challenge (page 54). This year we've teamed up with Recipe for Success, a nonprofit dedicated to ending childhood obesity. When I first spoke with their founder and president, Gracie Cavnar, I immediately wanted *EatingWell* to get involved. Gracie is a bundle of optimism, with a dash of Pied Piper. During our first chat, Gracie told me how she had become outraged about the junk food in the vending machines at the public schools around Houston. That was the spark that led her to launch Recipe for Success back in 2005, with a curriculum to teach kids how to eat well from seed to plate. Today that curriculum is available

to schools nationwide.

More recently, Recipe for Success built Hope Farms, an urban farm on 7½ acres in the historic Sunnyside neighborhood of Houston. The goal is twofold: to provide a source of locally grown, healthy food in a neighborhood considered a food desert and also to provide veterans with jobs and training.

I have big admiration for all of Recipe for Success's efforts, but I knew I'd found a way *EatingWell* could support them when I heard about the VegOut! app they created to get kids excited about vegetables. The idea is this: you download the app, invite friends, family, co-workers, schoolmates, etc. to join, then track the different vegetables you eat to see how you rank against other players. In other words, it gives you extra incentive to notch up your vegetable game. Our whole editorial team will be playing along using VegOut! this June, and we want to invite you, and everyone else for that matter, to

## Challenge Accepted!

Download the VegOut! app to track all the vegetables you eat this June.

### #eatmoreveg

We've teamed up with nonprofit Recipe for Success to bring you this challenge. Invite your friends, family and co-workers to compete with us during the month. You'll get extra incentive to eat well, plus the chance to raise money to bring Recipe for Success's healthy food education programs to your neighborhood school. Join us at [eatingwell.com/webextra](http://eatingwell.com/webextra) for more vegetable recipes and tips.



join as well. Best of all, when you join the challenge and use the VegOut! app you'll have the chance to get sponsors to raise money to bring Recipe for Success to a school in your neighborhood.

These pages are packed with 31 different vegetable-forward recipes, ranging from Chipotle-Lime Cauliflower Tacos (page 10) to Grilled Corn & Carrot Giardiniera from star chef Stephanie Izard (page 56). Once you've cooked through the magazine, join us on *EatingWell.com* and Facebook, where we'll be posting new vegetable recipes, tips and videos each day in June. If that's not enough, just look around. It is the beginning of summer, after all—delicious inspiration is everywhere you turn. ☺



JESSIE PRICE  
EDITOR@EATINGWELL.COM



FOLLOW ME ON  
TWITTER & INSTAGRAM  
@JESSIEATSWELL