**Grilled Green Beans with Watermelon-Radish Salsa**

*active: 25 min total: 35 min*

Chef Justin Kouri wanted to create a recipe that highlighted the July recipes for Success magazine's Kitchen Hot List. So he mixed it into a sweet-and-tangy salsa to serve over grilled green beans. (Photos page 99.)

**Salsa**

1 cup diced watermelon (1-inch cubes)
1 1/4 cups finely diced radishes
2 tablespoons finely diced jalapeños
2 tablespoons finely diced shallots
1 teaspoon lime juice
1 teaspoon olive oil
1/2 teaspoon salt
Ground pepper to taste

**Green Beans**

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

1. To prepare salsa, combine watermelon, radishes, jalapeños, shallots, lime juice, and olive oil. Mix well and keep refrigerated until ready to serve.
2. To prepare green beans, place in a large bowl. Toss with olive oil, salt, and pepper. Grill over medium-high heat, turning occasionally, until the beans are tender and charred on the outside.
3. To plate, place green beans on a serving platter, top with the salsa, and serve immediately.

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**Editor's Letter**

**Challenge Accepted:**

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

**Eatmoreveg**

We've teamed up with non-profit Recipe for Success to bring you this challenge. Invite your friends, family, and co-workers to compete with us during the month of June. 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/webcast](http://eatingwell.com/webcast) for more recipes and tips.

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**I ❤️ Vegetables!**

If you've read *EatingWell* for a while, you know that at some point or another, you've been inspired to try something new. This month, we've teamed up with Recipe for Success, a non-profit dedicated to ending childhood obesity. When I first started working there, I was inspired by the mission of Recipe for Success and wanted to bring attention to this important issue. This month, I'm excited to share some of my favorite recipes and tips for incorporating more vegetables into your diet.

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**“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

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