Ingredients  
4 cups green beans, trimmed (about 12 ounces)  
3 tablespoons extra-virgin olive oil  
1/4 cup minced garlic  
2 teaspoons paprika  
1 pound raw shrimp, (21-25 per pound; see Note), peeled and deveined  
2 16-ounce cans large butter beans, or cannellini beans, rinsed  
1/4 cup sherry vinegar, or red-wine vinegar  
1/2 teaspoon salt  
1/2 cup chopped fresh parsley, divided  
Freshly ground pepper, to taste  
  
Preparation  
1.Bring 1 inch of water to a boil in a large saucepan. Put green beans in a steamer basket, place in the pan, cover and steam until tender-crisp, 4 to 6 minutes.  
  
2.Meanwhile, heat oil in a large skillet over medium-high heat. Add garlic and paprika and cook, stirring constantly, until just fragrant but not browned, about 20 seconds. Add shrimp and cook until pink and opaque, about 2 minutes per side. Stir in beans, vinegar and salt; cook, stirring occasionally, until heated through, about 2 minutes. Stir in 1/4 cup parsley.  
  
3.Divide the green beans among 6 plates. Top with the shrimp mixture. Sprinkle with pepper and the remaining 1/4 cup parsley.