

GREEN BEAN ALMONDINE

INGREDIENTS

- 1 lb French green beans, trimmed
- 2 tablespoons unsalted butter
- 1/4 heaping cup raw sliced almonds
- 2 medium shallots, finely diced
- 2 medium garlic cloves, finely minced
- zest of one small lemon
- 2 teaspoons freshly squeezed lemon juice
- Salt and pepper to taste

DIRECTIONS

Bring a large pot of water to a boil. Season the water with kosher salt. Blanch the green beans for 4 to 5 minutes, stirring occasionally, or until they are crisp-tender. Meanwhile in a large skillet, melt the butter over medium-low heat until lightly bubbling. Add the sliced almonds and sauté, stirring frequently, for 2 to 3 minutes or until they are starting to turn golden brown. Reduce the heat to low and add the chopped shallots and garlic. Sauté for an additional 1 to 2 minutes, stirring frequently, until fragrant and lightly caramelized. Using a large slotted spoon, transfer the blanched green beans from the boiling water directly to the skillet.

Sauté briefly, gently tossing the green beans with the almond mixture until evenly combined and the green beans are tender. Add the lemon zest and lemon juice, and season to taste with salt and freshly ground pepper. Serve immediately.

