

Green Beans with Almonds

Ingredients

1-2 lbs. green beans washed with ends trimmed
4 tbslp. unsalted butter
½ cup sliced almonds
2 shallots chopped fine
4 garlic cloves minced
Zest and juice from one lemon
Salt and pepper to taste

Preparation

Place beans in a pot with steamer basket. Bring 1 inch of salted water to boil, cover and steam beans for 5 minutes, until crisp tender.

While beans are steaming, melt butter in large skillet over medium heat. Add almonds and sauté until they are golden brown. Reduce heat add shallots and garlic cook until softened.

Add the beans from steamer to the skillet and toss until mixed well and beans are coated with butter. Add the zest and juice from lemon and season with salt and pepper.