



Green Beans with Toasted Almonds

Green Beans Almondine

Ingredients

1 1/2 pounds fresh green beans, trimmed
1 tablespoon (1 turn around the pan)
extra-virgin olive oil
1 tablespoon butter
Salt

Toasted slivered or sliced almonds, for
garnish

Directions

1. Cook green beans 5 minutes in 1-inch boiling water, covered. In wide skillet. Drain beans and return pan to heat.
2. While cooking beans on one burner, on other burner, roast sliced almonds on Medium-Low heat, flipping regularly.
3. Add oil and butter pat to the bean pan. Toss beans in oil and melted butter. Season beans with a little salt and transfer to a serving plate.
4. Garnish green beans with toasted slivered or sliced almonds.

Notes:

Use more butter if desirable