



Green Beans Almondine (serves 4)

- **1 pound fresh green beans**
- **1 1/2 ounces slivered almonds**
- **2 tablespoons butter**
- **2 cloves garlic, minced, or more to taste**
- **Zest of one lemon**
- **Salt and ground black pepper to taste**

Directions

- **Place beans into a saucepan with enough water to cover the bottom. Blanch on medium heat until almost tender, 5 to 10 minutes. Drain in a colander and refresh under cold running water to keep the nice green color. Place in a casserole dish.**
- **Heat a frying pan over medium heat. Add almonds and cook until just starting to turn golden, about 5 minutes, watching closely so as to not burn. Take the pan off the heat and add butter to melt. Return to heat and add garlic and lemon zest. Mix with green beans, season with salt and pepper, and continue to stir until heated through, 5 to 7 minutes.**
- **Combine everything in the casserole dish and serve hot.**