

Brown Butter-Glazed Green Beans

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Servings: 4

Kosher salt

1 1/2 pounds thin green beans, trimmed

4 tablespoons unsalted butter

1 sprig oregano

1/4 teaspoon red pepper flakes

Kosher salt

1 1/2 teaspoons finely chopped oregano leaves
flaky salt (for topping)

red pepper flakes (for topping)

Bring a large pot of salted water to a boil. Add the green beans and cook until crisp-tender, about 2 minutes. Drain and transfer to a bowl of ice water. Let cool, then drain.

In a large pot over medium heat, melt the butter. Add the oregano sprig and red pepper flakes. Cook, swirling the pot, until the butter is browned, 5 to 7 minutes.

Add the green beans and 3/4 teaspoon of Kosher salt. Continue to cook, tossing, until the green beans are glazed, 2 to 3 minutes.

Discard the oregano sprig. Then add the oregano leaves to the pot and toss.

Top with flaky salt and more red pepper flakes.

Per Serving (excluding unknown items): 105 Calories; 12g Fat (96.4% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 31mg Cholesterol; 2mg Sodium. Exchanges: 0 Grain(Starch); 2 1/2 Fat.