

Lemon Almond String Beans

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*2 tablespoons sliced
almonds
1 pound green beans,
trimmed
2 to 3 tablespoons unsalted
butter, cut into small chunks
zest of one lemon
Kosher salt
freshly ground black pepper*

Heat a small skillet over medium-high heat. Add the almonds. Shake and swirl until golden brown, about 2 to 3 minutes. Set aside to cool.

Bring a saucepan of water to a boil. Salt generously. Add the green beans. Cook until crisp-tender, 5 to 6 minutes. Drain and toss with butter and lemon zest. Season with salt and pepper.

Transfer to a serving bowl. Scatter the almonds over the top.

Serve.

Per Serving (excluding unknown items): 1856 Calories; 194g Fat (90.7% calories from fat); 13g Protein; 32g Carbohydrate; 15g Dietary Fiber; 496mg Cholesterol; 51mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 5 1/2 Vegetable; 38 1/2 Fat.