



Green Beans with Lemon and Toasted Almonds

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 (2-ounce) package sliced almonds, found on baking aisle
- 1 pound green beans, trimmed
- 1 tablespoon butter
- 1/2 lemon, juiced
- Salt and pepper

Instructions

In a medium pan, toast almonds over medium heat. Remove from pan and add 1/2 inch water. Bring water to a boil, add beans and cover pan. Reduce heat. Cook beans 4 or 5 minutes until just tender yet still green. Drain beans and return pan to stovetop. Melt butter over moderate heat. Add lemon juice to butter (juice lemon half right side up to keep seeds with lemon, rather than in your beans). Add beans to lemon butter and coat evenly. Season with salt and pepper, to taste. Transfer green beans to dinner plates or serving plate and top with almonds.