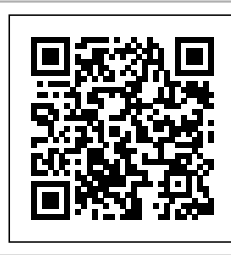


Green Bean Almondine



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Recipe by: Laura Vitale

Serves 4-6

Prep Time: 15 minutes

Cook Time: 20 minutes

Ingredients

For the crispy shallots:

- 2 Shallots, thinly sliced
- 4 Cloves of Garlic, thinly sliced
- 4 Tbsp of Olive Oil

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For the Green Beans:

- 1lb of Thin French Green Beans, trimmed and washed
- 2 Tbsp of Butter
- 1/2 cup of Sliced Almonds
- Salt
- 1/2 of a Lemon

1) Fill a large pot with water, add a generous pinch of salt and bring to a boil.

2) In a small skillet, add the oil, shallots and garlic, cook over medium low heat until they become golden brown, remove with a slotted spoon onto a plate, reserve the oil and let the shallots cool.

3) Once the water is boiling, add the green beans, cook for 3 minutes, then drain, rinse under cold water to stop them from cooking any further.

4) In a large skillet, add the butter, once melted add the almonds, allow to get lovely lightly golden brown, add the drained green beans, cook for a couple minutes to heat them through (taste and adjust the seasoning) then squeeze some lemon right in, place on a platter and scatter with the crispy shallots and garlic, serve right away!

