

Green Bean Almondine

1 pound (454 grams) trimmed green beans
2 tablespoon unsalted butter
1/3 cup coarsely chopped almonds
2 tablespoons finely chopped purple onion
2 garlic cloves — minced
2 teaspoons lemon zest
2 teaspoons lemon juice
Salt & Pepper

Bring a large pot of water to a boil. Add salt and mix. Add the green beans. Get a large bowl of ice water ready.

Cook the green beans for about 4 minutes — until still crisp but soft in the middle.

Transfer the blanched green beans into the bowl of ice water.

Melt the butter in a skillet. Add the almonds and toast for about 2 minutes. Work on medium heat and stir the almonds often.

Add the onion and garlic. Cook for about one minute — until you can smell the garlic. Add the green beans and mix well. Cook for about two more minutes.

Add the lemon zest and lemon juice. Season with salt and pepper. Mix well and serve.