



Green Beans Almondine Recipe

PREP TIME

5 minutes to 10 minutes

COOK TIME

6 minutes to 9 minutes

SERVES

4



INGREDIENTS

- 1 pound green beans or haricots verts, stem ends trimmed
- 2 tablespoons unsalted butter, divided
- 1/4 cup sliced raw almonds
- 2 teaspoons freshly squeezed lemon juice (from 1/2 medium lemon)
- 1 medium shallot, halved and thinly sliced (about 1/3 cup)
- 2 cloves garlic, finely chopped
- 1/2 teaspoon kosher salt, divided, plus more for the water

INSTRUCTIONS

1. Bring a large pot of salted water to a boil. Fill a large bowl with ice and cover with cold water.
2. Add 1 pound green beans to the boiling water and cook until bright green and crisp-tender, but slightly undercooked, about 1 1/2 minutes for haricots verts or 3 minutes for green beans. Drain and transfer immediately to the ice water to stop the cooking process. Once the green beans are completely cool, drain, and remove any ice cubes that remain.
3. Melt 1 tablespoon of the unsalted butter in a 12-inch skillet over medium-low heat. Add 1/4 cup sliced raw almonds and 1/4 teaspoon of the kosher salt, and toast until fragrant and lightly browned, 1 to 2 minutes. Transfer to a plate.
4. Add the remaining 1 tablespoon unsalted butter to the skillet and melt over medium heat. Add 1 thinly sliced medium shallot and 2 finely chopped garlic cloves and cook until fragrant, 30 seconds to 1 minute. Add the green beans, 2 teaspoons lemon juice, and remaining 1/4 teaspoon kosher salt, and cook until tender, about 2 minutes. Return the almonds to the pan and toss with the green beans until combined, 30 seconds to 1 minute.