



Green Beans with Almonds

Source: William Sonoma

Serving Size: 4

Prep Time: ~30 min

Cooking Time: ~ 30 min



Directions

- Fill a large pot three-fourths full of lightly salted water and bring to a boil over high heat.
- Add the green beans and cook until tender, about **5 minutes**.
- Drain in a colander, rinse with cold water and pat dry with paper towels. Set aside. (*The beans can be prepared up to this point 1 day in advance, covered tightly and refrigerated until ready to use.*)
- In a large fry pan over medium heat, toast the almonds, stirring continuously, until golden brown, **about 3 minutes**. Transfer to a plate and set aside.
- In the same pan over medium heat, melt the butter with the olive oil.
- Warm the serving plate/bowl.
- Add the shallots and sauté until translucent and beginning to brown, **4 to 5 minutes**.
- Increase the heat to medium-high and stir in the beans.
- Sauté, stirring continuously, until heated through and beginning to brown, about **4 minutes**.
- Season with salt and pepper and stir in the parsley and almonds.
- Transfer to a warmed serving bowl and serve immediately.

Ingredient List

- Coarse salt, to taste
- 1 lb. slender French haricots verts green beans, trimmed
- 1/4 cup slivered blanched almonds
- 1 Tbs. unsalted butter
- 1/2 Tbs. olive oil
- 2 shallots, thinly sliced
- Freshly ground pepper, to taste
- 1 Tbs. chopped fresh flat-leaf parsley