

## Green Bean Almondine

### Instructions

1. Place a large skillet on medium-low heat and add the sliced almonds. Toast the almonds for 2-3 minutes, just until they start to brown. Once the almonds are toasted, pour them into a small bowl and set aside. Set the skillet aside, but you will use it again shortly.
2. Bring a large pot of salted water to a boil. Add the green beans and cook for 5 minutes.
3. After 5 minutes, drain the beans and blanch them in a bowl of cool (not iced) water. Drain them again and set aside in a large bowl.
4. Return the skillet to the stovetop and melt the butter over medium-high heat.
5. Add the beans to the skillet and cook for 3-4 minutes. Add the lemon juice and sliced almonds (reserving some almonds to use as a garnish). Cook for an additional minute or until the beans are tender. Do not overcook.
6. Remove the skillet from the heat. Serve warm and garnish with salt, pepper, and additional sliced almonds.

### Ingredients

- 1 pound of green beans, rinsed
- 1/3 cup of sliced almonds
- 4 tablespoons of butter
- Juice of half a lemon
- Salt and pepper, to taste

### Grocery List

- Green beans
- Sliced almonds
- Butter
- Lemon
- Salt and pepper

Source: <https://www.thecountrycook.net/almond-green-beans/>