

Green Beans Amandine

Serves 6-10

- 1.13 kg green beans, trimmed
- 1 tsp kosher salt, plus more
- 113 g unsalted butter
- 98 g sliced almonds
- 2 T fresh lemon juice



1. Cook **green beans** in a large pot of boiling salted water until crisp-tender, **5 - 7 minutes**.
2. Drain, then immediately transfer to a large bowl filled with ice water. Drain again and pat dry.
3. Melt **butter** in a large, deep-sided skillet over **medium heat**.
4. Add **almonds** and **1 tsp salt** and stir to coat.
5. Cook, stirring occasionally, until fragrant and beginning to brown, **about 3 minutes**.
6. Add **green beans** and **lemon juice** and stir to coat; cook just until warmed through.
7. Transfer green beans to a platter. Pour **butter sauce** and **almonds** over and serve.