

Green Beans Almondine – 4 options

Taken from www.greenbeansmore.com

Classic Green Beans Almondine

1 1/2 lbs. green beans
4 oz. almonds
2 tbsp. butter
Salt and pepper

Sauté almonds in butter until lightly browned; do not burn. Steam the green beans. Toss with almonds and season with salt and pepper before serving.

Green Beans Almondine (with a hit of lemon)

1 lb. green beans
2 tbsp. butter
2 tbsp. slivered almonds
1 tsp. lemon juice

Cut beans French style and boil until tender. Combine butter and almonds over low heat until golden. Remove from heat and add lemon juice. Pour over drained beans.

Green Beans Almondine (with an Asian flair)

2 lbs. fresh green beans
2-4 cloves garlic
5-10 almonds, sliced
2 tbsp. olive oil
Tamari or soy sauce to taste

Wash green beans. Cut off ends. Slice or cut the way you prefer. Steam until just done. Sauté garlic in olive oil. Add almonds. Toss green beans in this mixture to coat. Add tamari or soy sauce to taste and serve.

Green Beans Almondine (with mushrooms)

1 lb. fresh or frozen green beans
1/2 lb. sliced mushrooms
4 tbsp. butter
1/2 tsp. seasoned salt
1/4 c. slivered almonds

Prepare beans for cooking. Simmer in small amount of water for 10 minutes. In skillet, sauté mushrooms in butter until brown. Add salt and almonds. Add beans to skillet. Toss well, simmer 4 minutes. Correct seasoning to taste.