

## GUASTELLO'S VILLAGE MARKET

# Green Beans Almondine

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Serves 4

### Ingredients

1 lb. French green beans (haricot verts) or regular green beans, trimmed  
2 tablespoons unsalted butter  
1/4 heaping cup raw sliced almonds  
2 medium shallots, finely diced  
2 medium garlic cloves, finely minced  
zest of one small lemon  
2 teaspoons freshly squeezed lemon juice  
kosher salt  
freshly ground black pepper

### Instructions:

Bring a large pot of water to a boil. Season the water liberally with kosher salt (it should be very salty to taste). Salting the cooking water aggressively accomplishes two tasks: it ensures that the green beans will be seasoned properly inside and out, and also helps them retain their bright green color after cooking. For make ahead tips, please read the 'tips for success' box at the bottom of this recipe thoroughly.

Blanch the green beans for 4 to 5 minutes, stirring occasionally, or until they are crisp-tender and slightly squeaky between your teeth. It is important that the green beans be slightly undercooked as they will be transferred directly to the skillet and will continue cooking during this time.

Meanwhile in a large skillet, melt the butter over medium-low heat until lightly bubbling. Add the sliced almonds and sauté, stirring frequently, for 2 to 3 minutes or until they are starting to turn golden brown. Reduce the heat to low and add the chopped shallots and garlic. Sauté for an additional 1 to 2 minutes, stirring frequently, until fragrant and lightly caramelized.

Using a large slotted spoon, tongs, or kitchen spider, transfer the blanched green beans from the boiling water directly to the skillet. Sauté briefly, gently tossing the green beans with the almond mixture until evenly combined and the green beans are tender. Add the lemon zest and lemon juice, toss once again, and season to taste with salt and freshly ground pepper. Serve immediately.

**Make Ahead Tip:** If you want to prepare this dish in advance, blanch the green beans as directed (reducing the cook time by an additional minute or so). Transfer the green beans to a large ice bath to shock. Once the beans are cool, drain and transfer them into a thin, even layer on a towel-lined baking sheet to soak up any excess water. Transfer the green beans to an airtight container or large Ziploc bag and refrigerate for up to 2 to 3 days. Just before serving, prepare the almond mixture as directed and add the par-boiled green beans. Continue sautéing over low heat until the beans are heated through completely.

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*Credit: [abeautifulplate.com](http://abeautifulplate.com)*