

Green Beans w/ Almonds and Brown Butter

Swick

Serves 1 | Active Time: 15 minutes | Total Time: 15 minutes

Step 1: Preparing the Mise en Place

- 4 big handfuls small green beans
 - 1/2 cup blanched, sliced almonds
- To start your mise en place, first clean the green beans. If the beans are small you can leave them whole and if not you can “French” them if you like.

Next measure out the slivered almonds and set aside.

Step 2: Cooking and Plating the Beans

- 2 to 3 tbsp butter
- 2 tsp table salt (to cook the beans)
- juice from half a fresh lemon
- 1 1/2 tsp kosher salt (or fleur de sel)

To prepare the beans, blanch until just barely cooked. Then drain and set aside.

Next heat a fry pan over medium heat. Add the butter and once the butter has melted add the slivered almonds and toss until the almonds and butter start to turn a light golden brown.

Then add the beans and toss to coat. Cook until the beans are warmed through. Finish with the fresh lemon and season with salt and pepper.

Serve immediately.