

Green Beans with Almonds

Ingredients (4 servings)

- 2 tablespoons unsalted butter or olive oil
- 1/2 cup sliced almonds
- 1/4 cup thinly sliced shallot (about 1 small)
- 1 pound green beans, trimmed
- 2 teaspoons lemon juice, to taste
- 1 tablespoon + ½ cup water, divided
- ½ teaspoon fine salt, to taste
- Freshly ground black pepper, to taste



Directions

- In a large skillet over medium-low heat, melt the butter (or heat up olive oil). Once it's completely melted, add the almonds. Cook, stirring constantly with a heatproof spatula or wooden spoon until the butter has browned and the almonds are beginning to brown, about 7 to 8 minutes.
 - Add the shallot and cook, while stirring constantly, for 1 minute. Stir in the lemon juice and 1 tablespoon water. While stirring, cook until the liquid thickens enough that your spatula leaves an open trail behind it, about 1 more minute.
 - Use your spatula to scoop all the mixture into a bowl, and set it aside for now. Return the empty skillet to the stovetop, and add the green beans, ½ cup water, and ½ teaspoon salt.
 - Cover and cook over medium heat, stirring occasionally, until the beans are nearly tender, about 9 to 10 minutes.
 - Remove the lid and cook over medium-high heat until the liquid evaporates, about 2 to 4 minutes.
 - Off the heat, add the reserved almond mixture to the skillet and toss to combine. Season with salt and pepper, to taste, and serve.
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