

Green Beans Amandine

Why This Recipe Works

A simple dish of green beans tossed with toasted almonds and a light lemon-butter sauce, green beans amandine is refined yet not intimidating. Unfortunately, recipes too often yield limp beans swimming in pools of overly acidic sauce, with soft, pale almonds thrown on as an afterthought. We wanted to revive this side dish with tender green beans, crisp almonds, and a balanced sauce.

For maximum flavor, we toasted the almonds then added some butter to the skillet and allowed it to brown for further nuttiness. Adding some lemon juice off the heat brightened our sauce considerably. After steaming the green beans in a little water in a covered skillet until they were crisp-tender, we tossed them with our sauce for a simple, flavorful take on this classic side.

Recipe: Green Beans Amandine

Serves 8

Use a light-colored traditional skillet instead of a darker nonstick skillet for this recipe to easily monitor the butter's browning.

1/3	cup sliced almonds
3	tablespoons unsalted butter, cut into pieces
2	teaspoons juice from 1 lemon
2	pounds green beans, trimmed
	Table salt

1. Toast the almonds in a large skillet over medium-low heat, stirring often, until just golden, about 6 minutes. Add the butter and cook, stirring constantly, until the butter is golden brown and has a nutty aroma, about 3 minutes. Transfer the almond mixture to a bowl and stir in the lemon juice.
2. Add the beans, 1/2 cup water, and 1/2 teaspoon salt to the now-empty skillet. Cover and cook over medium-low heat, stirring occasionally, until the beans are nearly tender, 8 to 10 minutes. Remove the lid and cook over medium-high heat until the liquid evaporates, 3 to 5 minutes. Off the heat, add the reserved almond mixture to the skillet and toss to combine. Season with salt to taste and serve.