

## Green Beans Amandine

### Ingredients

- ⅓ cup sliced almonds
- 3 Tbsp unsalted butter, cut into pieces
- 2 tsp lemon juice
- 2 pounds green beans, stem ends trimmed
- ½ cup water
- Salt

### Preparation

1. Toast almonds over medium-low heat, stirring often, until just golden, about 6 minutes
2. Add butter and cook, stirring constantly, until butter is golden brown and has nutty aroma, about 3 minutes
3. Transfer almond mixture to bowl and stir in lemon juice
4. Add beans, water, and ½ teaspoon salt to empty skillet
5. Cover and cook, stirring occasionally, until beans are nearly tender, 8 to 10 minutes
6. Remove lid and cook over medium-high heat until liquid evaporates, 3-5 minutes
7. Off heat, add reserved almond mixture to skillet and toss to combine
8. Season with salt
9. Serve

