

friendsgiving Recipe



Recipe for: Brown Butter Green Beans with Lemon

From the Kitchen of: Twin Roots Garden Co.

MAKES: 6 servings | PREP: 10 min | COOK: 6-10 min | METHOD: Stovetop

Ingredients

1 1/2 lb green beans, trimmed

4 tbsp unsalted butter

Zest of 1 lemon

1 tbsp lemon juice, plus more to taste

Salt and black pepper, to taste

1/3 cup toasted sliced almonds (optional)

Directions

1. Bring a large pot of salted water to a boil. Cook beans 3-5 minutes, until bright green and just tender. Drain well.

2. Melt butter in a large light-colored skillet over medium heat. Stir frequently for 3-5 minutes, until nutty-smelling with golden-brown milk solids. Watch closely.

3. Remove skillet from heat. Carefully add the well-drained beans and toss.

4. Add lemon zest and juice. Season to taste. Scatter with toasted almonds, if using.

