

Description



This green beans with almonds recipe is one of my favorite ways to serve green beans. It's easy to make, and absolutely delicious. The toasted almonds offer the perfect crisp, nutty contrast to the tender green beans. A drizzle of Sicilian Lemon White Balsamic Vinegar takes it over the top. This recipe will be a great addition to your Thanksgiving meal!

Ingredients:

- 1 1/2 lbs. fresh green beans, trimmed
- 1/4 C. sliced almonds
- 1 T. The Olive Tap's [Roasted Garlic Olive Oil](#)

- 1 shallot, thinly sliced
- ½ t. sea salt, plus more for seasoning
- ½ T. The Olive Tap's [Sicilian Lemon White Balsamic Vinegar](#)
- Freshly ground black pepper

Directions:

1. Bring a large pot of salted water to a boil, add green beans, and cook until bright green but still firm, about 3-4 minutes. Drain and set aside.
2. Heat the Roasted Garlic Olive Oil in a cast-iron skillet over medium heat (or a large saute pan), add the shallot and sauté about 2 minutes. Add the green beans to the skillet, season with sea salt and fresh ground pepper and continue cooking until the green beans become fork tender but are still crisp, about 3-4 minutes.
3. Transfer the green beans to a large serving platter and drizzle the Sicilian Lemon Balsamic Vinegar on top.
4. In the same skillet used to cook the green beans, add the sliced almonds over medium heat and toast them until golden brown, about 5-6 minutes. Remove from heat and sprinkle on top of the green beans.

Recipe adaptation by Angie, Colorado Springs

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