

Green Beans Almondine

Classic French Green Beans Almondine with tender-crisp beans, golden toasted almonds, and butter. Perfect elegant side dish for any occasion.

10	15	25	4	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Green Beans Almondine

Ingredients

- 1 lb green bean
- 2 tbsp unsalted butter
- 1 cup almond
- 2 clove garlic
- 1 fresh lemon juice
- 1 tsp salt
- 1 tsp black pepper

Instructions

- 1 Prepare the Green Beans**

Trim both ends of 1 pound fresh green beans. Fill a large pot with water, add 1 teaspoon salt, and bring to a rolling boil over high heat.
- 2** Add the green beans to the boiling water and cook for 3-4 minutes until bright green and tender-crisp when pierced with a fork.
- 3** Immediately transfer the beans to a bowl of ice water using a slotted spoon to stop cooking. Let sit for 2 minutes, then drain thoroughly and pat completely dry with paper towels.
- 4 Toast the Almonds**

Heat 2 tablespoons butter in a large skillet over medium heat until melted and beginning to foam, about 1-2 minutes.
- 5** Add 1 cup sliced almonds to the foaming butter and cook, stirring constantly, until golden brown and fragrant, about 2-3 minutes.
- 6** Add 2 cloves minced garlic to the almonds and cook, stirring constantly, for 30 seconds until aromatic but not browned.
- 7 Combine and Finish**

Add the blanched green beans to the skillet and toss with tongs to coat evenly with the buttery almond mixture.
- 8** Season with 1 teaspoon salt and 1 teaspoon pepper, then cook for 1-2 minutes, tossing frequently, until beans are heated through.
- 9** Remove from heat and squeeze juice from 1 lemon half over the beans. Toss once more to distribute the lemon juice evenly throughout the dish.
- 10 Serve**

Transfer to a serving platter and serve immediately while hot.

Tips

Choose fresh green beans that are bright green and snap crisply when bent. Uniform size ensures even cooking.

Don't skip the ice bath after blanching - this stops the cooking process and preserves the vibrant green color.

Toast almonds over medium-low heat and stir constantly. They can go from golden to burnt in seconds.

Season the dish at the end and taste before serving. The lemon juice brightens all the flavors.

Pat blanched green beans completely dry before adding to the skillet to prevent spattering.

Use real butter rather than margarine for the best flavor and browning.

Don't overcrowd the pan when combining ingredients - this can cause steaming instead of proper heating.

Add garlic only briefly to prevent burning, which would create a bitter taste.