

Fagioli verdi con mandorle tostate (Green Beans with toasted almonds)

- 1/4 cup chicken or vegetable broth, divided
- 2 Green Onions, thinly sliced
- 1 Clove Garlic, minced
- 12 oz. Green Beans, trimmed and cut into 1-inch (2.5 cm) lengths
(about 2 1/2 cups / 625 ml)
- Salt and freshly ground Black Pepper
- 2 Tbsp. Sliced Almonds, toasted

In a large skillet, heat 1 Tbsp. of the chicken broth over medium-high heat. Cook green onions and garlic for about 20 seconds or until fragrant. Add green beans and the remaining stock; bring to a simmer. Cover and steam for 8 to 10 minutes, shaking the pan occasionally, until beans are tender. Add more broth if beans get too dry before they're ready. Remove from heat and season to taste with salt and pepper. Sprinkle with almonds.

Serves 4.

Tip: A super-fast way to brighten the flavor of steamed green beans is simply to squeeze the juice of half a lemon over top just before serving.