

Green Beans with Pine Nuts

20 oz. thin green beans, trimmed

1/3 cup pine nuts

1/4 cup dry white wine

3 tbsp. unsalted butter

Sea salt, to taste

Freshly ground pepper, to taste

Plunge the beans into lightly salted boiling water and cook for 2 minutes. (I steam them for about the same length of time.)

Heat an empty non-stick skillet, and sauté the pine nuts without any additional oil until the nuts turn golden brown.

Drain the beans well and place in a large saucepan with the wine and butter. Cover and cook for 1 minute, add the toasted pine nuts, toss, season with salt and pepper, and serve.

Some notes:

The tiny “haricots verts” beans can often be found at Costco. They are perfect for this recipe as they are of uniform size and very tasty.

Keep a close watch while you are toasting the pine nuts as they can burn easily.