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## LEMON ROSEMARY GREEN BEANS

Can be prepared in 45 minutes or less.

2 pounds green beans, trimmed and cut into 1-inch pieces  
3 tablespoons unsalted butter  
1 teaspoon freshly grated lemon zest  
1 tablespoon minced fresh rosemary leaves, or 1 teaspoon dried  
rosemary, crumbled

In a kettle of boiling salted water cook the beans for 5 minutes, or until they are crisp-tender, and drain them. While the beans are cooking, in a small saucepan melt the butter over low heat with the zest, the rosemary, and salt and pepper to taste and keep the mixture warm. Transfer the beans to a serving dish, add the butter mixture, and toss the mixture well.

Serves 8.

Gourmet  
November 1992