

# Green Beans with Cranberries and Walnuts

**Category:** Vegetable

**Servings:** 6

**Rating:** 10

**Source:** David Thomas

## Description:

## Ingredients:

idried cranberries	2/3 cup
lorange juice	1 1/4 cups fresh
lsweet potato	3/4 pound, peeled and cut into 1/4" dice
lmaple syrup	1/4 cup
lkosher salt	to taste
lpepper	to taste
lgreen beans	1 - 1 1/4 pound
lbutter	3 ounces
lsage	2 tablespoons fresh, minced
lwalnuts	2/3 cup

## Instructions:

Stir the cranberries into one cup of orange juice and let sit for 30 minutes. Spread walnuts on a pan and toast in a pre-heated 350° oven until golden brown, about 12 minutes. Cool and crumble into smaller chunks.

Increase oven to 450°. Toss the sweet potatoes with the maple syrup and 1/4 cup of orange juice, salt and pepper to taste, and roast until tender, about 15 minutes.

Add salt to water and bring to a boil. Cook the beans until they are done and then drain and put them in ice water until ready to use.

Strain the cranberries and reserve the juice. Melt butter in a pan until it is bubbling and then sauté the sage until it is sizzling. Add the green beans and cook for 3-4 minutes. Add the sweet potato, walnuts, and cranberries and toss until well mixed. Add the reserved orange juice, stir, and cook until most of the liquid has evaporated, about 3 minutes.

Serve immediately.