



Orange-Almond Green Beans

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| ½ cup sliced almonds | ¼ tsp pepper |
| 1 Tbsp olive oil | 1 cup parsley leaves |
| 1½ lb fresh green beans, trimmed, or frozen green beans, thawed and drained | 2 (4-inch) strips orange peel |
| 1 tsp salt | 1 clove garlic, chopped |

1. Put almonds in a large skillet and toast over medium about 5 minutes. Transfer to a plate and let cool. Return pan to stove and increase heat to medium-high.

2. Add oil, green beans, salt and pepper and toss to coat. Add 1 Tbsp water, cover, reduce heat to medium-low and steam until tender, 10 to 15 minutes. Meanwhile, combine parsley, orange peel and garlic on a cutting board and chop very finely.

3. Uncover green beans. Cook an additional 1 to 2 minutes, if needed, to allow extra moisture to evaporate. Add orange peel mixture; toss to combine. Scatter almonds over the top. **Serves 8**