Yellow Wax Beans with Toasted Almonds

From – myrecipes.com

3 ½ tsp kosher salt
1 pound yellow wax beans
2 Tbsp olive oil
2 Tbsp unsalted butter
¼ cup whole blanched almonds – coarsely chopped
¼ tsp black pepper

• Bring 4 quarts of water to a boil in a large pot.
• Add 3 tsp of the salt and the wax beans, return to a boil, and cook until just tender, about 3 minutes.
• Drain and plunge into a bowl of ice water.
• Drain again and set aside.
• Heat the oil and butter in a large skillet over medium heat.
• Add the almonds and cook, stirring often, until they begin to turn golden but not brown, about 2 minutes.
• Transfer to a plate and sprinkle with the remaining salt and the pepper.
• Place the beans in a large bowl, toss with the almonds, and serve.

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