



PREP
10 min

COOK
8 min

SERVES
6

Green Bean Almondine with Lemon Zest

INGREDIENTS

500 g green beans, trimmed
40 g Pure Valley butter
¼ cup Forresters slivered almonds
Zest of 1 lemon
1 tbsp lemon juice
Stonemill Salt & Pepper

DIRECTIONS

1. Bring a saucepan of salted water to the boil. Blanch beans for 3–4 minutes until just tender. Drain and refresh under cold water.
2. In a large frying pan, melt butter over medium heat. Add almonds and cook for 2–3 minutes until lightly golden.
3. Add beans and toss to coat in the butter. Season with salt, pepper, lemon juice, and zest.
4. Transfer to a serving platter and scatter with extra almonds.



Good Different



Tip

Blanch beans ahead of time, then reheat in the pan with butter and almonds just before serving for stress-free entertaining.