

Green Beans with Almonds and Thyme

From – simplyrecipes.com

2 lbs green beans, trimmed
¼ cup butter
1 Tbsp Dijon mustard
1 tsp garlic salt
2 Tbsp chopped fresh thyme
1/3 cup slivered almonds, lightly toasted

- Cook the green beans in a large pot of boiling, salted water until just crisp-tender, about 5 minutes.
- Drain the beans and transfer them to a large bowl of ice water, cooling them completely.
- Drain the beans well.
- Melt the butter in a large, heavy skillet over medium-high heat.
- Whisk in half of the fresh thyme (1 Tbsp), Dijon mustard and garlic salt into the butter.
- Add the beans to the skillet and toss until heated through, about 4 minutes.
- Transfer to a serving bowl.
- Sprinkle with toasted almonds and the remaining 1 Tbsp of thyme.



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