

# 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  
¾ cup whole blanched almonds – coarsely chopped  
¼ tsp black pepper

- Bring 4 quarts of water to a boil in a large pot.
- Add 3tsp 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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