

Green Beans with Lemon-Thyme Breadcrumbs

Ingredients

Instructions

In a small skillet set over medium heat, melt 2 tablespoons of the butter. Add the panko and toast, stirring constantly, for about 3 minutes until golden brown and crisp. Remove from the heat and stir in the zest, thyme, and a pinch of salt. Set aside.

Fill a large saucepan 2/3 full of water and bring it to a boil over high heat. Add 1 tablespoon of salt. Add the beans and cook for about 2 minutes, until bright green and still quite crisp.

Meanwhile, fill a large bowl 2/3 full of ice water. Using tongs or a slotted spoon, immediately transfer the beans to the ice water. Let cool for 2 minutes, then drain thoroughly and blot dry with paper towels. Set aside.

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In a 12-inch skillet set over medium-high heat, melt the remaining 3 tablespoons of butter, swirling to coat the pan. Add the green beans and sauté, stirring constantly for about 3 minutes until the beans are heated through and crisp-tender. Add the lemon juice and almonds and sauté for about 1 more minute. Season with salt and pepper to taste. Transfer to a serving dish. Sprinkle with the lemon-thyme breadcrumbs and serve.