

Green Beans with Almonds

2 tbsp good butter (Kerrygold, Plugra, etc)
1 bunch green beans
1 shallot or $\frac{1}{4}$ red onion, sliced thin
3 garlic cloves, sliced thin
 $\frac{1}{4}$ cup sliced almonds

Saturday is steak night in my household. The formula for the dinner is pretty straightforward. Steak, cooked sous-vide for ease and tastiness, mashed potatoes, sometimes with garlicky cheese stirred in, and a vegetable that doesn't take much effort. It's a flashy dinner that can be pulled together in the time it takes the wine to breathe. Now, if you were at a steakhouse, Green Bean Almondine would be a classic side that you would definitely want to get. But it's a little too involved for my Saturday nights. This dish satisfies the craving for the delicious combination of beans and almonds but takes a little less effort and one fewer dish to watch. Because the last thing anyone wants to do at the end of a fancy meal is dishes.



Melt your butter over medium heat until it just starts to brown and smells nutty. While your butter melts, rinse your green beans very well. They love to harbor sand. Don't dry them. Instead, once your butter is ready, add in the still damp green beans, the shallot or onion, and the garlic. Cover the pan and let cook, stirring frequently, for about 5 minutes, or until the beans are tender but still have a bite. Then, sprinkle in your almonds. Leave the pan uncovered and stir around the green beans until the almonds are toasted. Season to taste with salt and pepper and serve immediately.

The almonds and the garlic will sort of look alike, and I think it's a fun surprise to figure out which is which while you're eating.

If you're vegan, switch the butter for a good, spicy olive oil.