

GREEN BEAN ALMONDINE

*Chefsville
Kids*

COOKEE'S TOOL KIT

Cutting Board
Chef's Knife or Paring Knife
Medium Sized Skillet
Wooden Spoon
Measuring cups and spoons
Medium bowl
Spatula
Adult Supervision



Ingredients

1 pound green beans, fresh or frozen
2 tablespoons slivered almonds
2 tablespoons butter

1 teaspoon lemon juice, fresh
salt and pepper to taste

Directions

1. Wash and remove the stem ends of the green beans.
2. For younger children, slice fresh beans into 1 inch pieces on the diagonal.
3. Cook, covered in a small amount of boiling salted water until crisp-tender (or cook frozen beans according to package directions).
4. Drain and put in an ice bath to keep the crunch and color.
5. Using a skillet, cook almonds in butter over low heat, stirring occasionally, until golden.
6. Remove from heat and add juice.
7. Drain the beans and bring add them to the skillet to warm through. Toss or sprinkle the almonds over the beans.



Time: 15 minutes
Serves: 8-10

Cooking time: 20 minutes