

## Green Beans with Lemon And Pine Nuts

Gourmet | November 2005



(photo by: Romulo Yanes)

Despite the fact that they require few ingredients and little effort, these beans always get raves.

**Yield:** Makes 8 servings

**Active Time:** 30 min

**Total Time:** 30 min

### ingredients

1 1/2 lb green beans, trimmed and cut diagonally into 1/2-inch pieces

1/4 cup pine nuts, toasted

2 tablespoons finely chopped fresh flat-leaf parsley

1 1/2 teaspoons finely grated fresh lemon zest

4 teaspoons extra-virgin olive oil

### preparation

Cook beans in a 4-quart saucepan of boiling salted water until just tender, about 5 minutes, then drain well in a colander.

Transfer to a bowl and toss with nuts, parsley, zest, oil, and salt

and pepper to taste.

### **Cooks' note:**

*Green beans can be cut 6 hours ahead and chilled, wrapped in dampened paper towels in a sealed plastic bag.*