

Blue Lake Green Beans with Lemon and Thyme

2 lbs Blue Lake Green Beans
2 Tbsp unsalted butter
2 Tsp chopped fresh thyme
1 Tsp finely grated lemon peel

Cook beans in boiling salted water until crisp-tender, 4 to 5 minutes. Drain. Rinse with cold water; pat dry. Melt butter in a large skillet over medium-high heat. Add beans, thyme, and lemon peel, sprinkle with salt and pepper. Toss until heated, about 5 minutes.