

Lemon-Green Beans with Toasted Bread Crumbs

3 slices white bread torn into quarters
4 Tbsp butter
Salt & Pepper
3 Tbsp grated Parmesan
9 medium garlic cloves, minced or pressed
3 tsp flour
¼ tsp red pepper flakes
1 Tbsp minced thyme
2 pounds of green beans, stem ends trimmed
1 ½ cup chicken broth
2 Tbsp lemon juice

- Process bread in food processor to even, fine crumbs, about 10 1 second pulses. Heat 2 tablespoon butter in 12 inch non stick skillet over medium high; when melted, add bread crumbs and cook, stirring frequently, until golden brown – 3 to 5 minutes. Transfer to medium bowl and stir in ½ tsp salt, ½ tsp pepper and Parmesan, set aside.
- Wipe out skillet. Add remaining 2 Tbsp butter, garlic, and ½ tsp salt, cook over medium heat, stirring constantly, until garlic is golden, 3 to 5 minutes. Stir in flour, red pepper flakes, and thyme, then toss in green beans. Add chicken broth and increase heat to medium-high; cover and cook until beans are partly tender, but still crisp at center, about 5 minutes. Uncover and cook, stirring occasionally, until beans are tender and sauce has thickened slightly, about 4 minutes.
- Turn/take off the heat, stir in lemon juice, and adjust seasonings with salt and pepper.
- Transfer to plates and sprinkle evenly with bread crumbs.

Serve!

WNK
9/22/10