

Green Beans w. Almonds & Caramelized Shallots

Ingredients:

- ½ cup blanched slivered Almonds
- ¼ cup + 2 tbsp Butter
- 10 small Shallots, thinly sliced
- 2 red Bell Peppers, chopped
- ¼ cup Sugar
- Salt and Pepper, to taste
- 3 lbs of fresh green Beans, trimmed and snapped.

Directions:

Place slivered almonds in a dry skillet over low heat, and cook and stir constantly until almonds are lightly toasted, 3 to 5 minutes.

Heat butter in skillet over medium-low heat and stir in the shallots and red bell pepper until softened, about 8 minutes.

Sprinkle the shallot mixture with sugar, salt and pepper, and reduce the heat to low.

Cover and cook slowly, stirring occasionally, until the shallots are caramelized, 5 to 8 min.

Place a steamer insert into a saucepan, fill with water to just below the bottom of the steamer, bring water to a boil.

Add the beans, cover and steam until just tender enough to pierce with a fork, 7 to 8 min.

Drain the beans, place them into the skillet with shallot mixture, mix well, and gently stir in the almonds.