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▶▶▶ June 2015 ◀◀◀

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Orange-Scented Green Beans with Toasted Almonds

- 1 Pounds beans, green, trimmed
- 1 Tsp oil, olive, extra-virgin
- 1/2 Tsp orange peel (zest), grated
- 1/4 Tsp salt
- Pepper, black ground, to taste
- 1/4 Cup nuts, almonds, sliced, toasted

- 1) Place a steamer basket in a large saucepan, add 1 inch of water and bring to a boil.
- 2) Put green beans in the basket and steam until tender, about 6 minutes.
- 3) Toss the green beans in a large bowl with oil, orange zest, salt, pepper and almonds.

Makes 4 Servings

