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|  | **GREEN BEANS ALMANDINE** |
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| http://3k0j0647ji3n23p72y2u5n65.wpengine.netdna-cdn.com/wp-content/uploads/2013/08/Sous-Vide-Green-Beans-Almandine.jpg |  | **COOK TIME** |
|  |  | Prep | 30 m |
|  |  | Cook | 15 m |
|  |  | Ready In | 45 m |
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|  | **INGREDIENTS** |  |  |
| **🖵** | 3-4 cups fresh green beans, cleaned and trimmed |  |  |
| **🖵** | 2 tbsp. olive oil |  |  |
| **🖵** | 1 tbsp. lemon zest |  |  |
| **🖵** | 1 tsp salt |  |  |
| **🖵** | 2 tbsp. lemon juice |  |  |
| **🖵** | ½ cup toasted almonds, roughly chopped |  |  |
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|  | **DIRECTIONS** |  |  |
| ⭢ | Fill sous vide with water and preheat sous vide to 180F. |  |  |
| ⭢ | Toss green beans with oil and lemon zest. |  |  |
| ⭢ | Dump in a food safe bag and vacuum seal it. |  |  |
| ⭢ | Place green beans in the water bath and cook for 1½ - 2 hours. |  |
| ⭢ | Remove green beans from bag and place on a serving plate. |  |
| ⭢ | Drizzle with lemon juice and sprinkle with salt. |  |  |
| ⭢ | Top with chopped almonds and serve |  |  |