



# Green Beans Almondine

Prep: 5 minutes | Cook: 20 minutes | Total: 25 minutes

Yield: 6 servings | Serving Size: ½ cup

## Ingredients

- ¼ cup sliced almonds
- 1 tablespoon unsalted butter
- 1 teaspoon lemon juice or white wine vinegar
- 1 pound green beans, trimmed
- ⅓ cup water
- ¼ teaspoon salt

## Directions

1. Heat a medium skillet or sauté pan over medium heat.
2. Add the almonds and cook until toasted, about 3-5 minutes.
3. Add the butter and cook, stirring often, until melted and golden-brown, about 2-3 minutes.
4. Transfer the almond mixture to a small bowl.
5. Add the lemon juice and stir to combine, then set aside.
6. Return the pan to the stovetop over medium heat.
7. Add the green beans, water, and salt.
8. Cover the pan with a lid and cook until the green beans are almost tender, about 6-8 minutes.
9. Remove the lid and cook until the green beans are tender and the liquid is evaporated, about 3-5 minutes.
10. Remove the pan from the heat and add the almond mixture. Stir to combine.
11. Serve warm.

## Recipe Notes

- Asparagus can be substituted for the green beans if desired. Reduce the cooking time to 4-6 minutes with the lid on and 3-5 minutes with the lid off.

**Nutrition Facts Per Serving: Calories: 65 | Total Fat: 4 g | Saturated Fat: 1.5 g  
Sodium: 115 mg | Total Carbohydrate: 6.5 g | Dietary Fiber: 3 g | Protein: 2.5 g**

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