

Green Beans with Lemon and Pine Nuts

Source: Gourmet

Ingredients

- 1½ lbs. green beans, trimmed and cut diagonally into ½-inch pieces
- ¼ cup pine nuts, toasted
- 2 tablespoons finely chopped fresh flat-leaf parsley
- 1½ teaspoons finely grated fresh lemon zest
- 4 teaspoons extra-virgin olive oil

Method

Cook beans in a 4-quart saucepan of boiling salted water until just tender, about 5 minutes, then drain well in a colander.

Transfer to a bowl and toss with nuts, parsley, zest, oil, and salt and pepper to taste.

Notes

Cooks' note: Green beans can be cut 6 hours ahead and chilled, wrapped in dampened paper towels in a sealed plastic bag.