

Haricots Verts with Pine Nuts

Servings: 8

Source: Epicurious

Ingredients

- 2 lbs. haricots verts, trimmed
- 5 tbsp unsalted butter
- $\frac{3}{4}$ cup pine nuts
- $1\frac{1}{2}$ tbsp fresh oregano, chopped
- $\frac{1}{2}$ tsp kosher salt
- $\frac{1}{4}$ tsp black pepper

Method

Have ready large bowl ice water. In large pot boiling salted water. Blanch haricots verts until crisp-tender, 2 to 3 minutes. Drain, then plunge into ice water to stop cooking. Drain again and pat dry.

(Haricots verts can be blanched 1 day ahead, drained and patted dry, and refrigerated until ready to use.)

In large skillet over moderately high heat, melt butter. Cook, uncovered, until dark golden and fragrant, 2 to 3 minutes. Stir in pine nuts and toast, stirring, until golden, about 30 seconds. Add haricots verts, oregano, salt, and pepper; toss until heated through. Serve warm or at room temperature.

Makes 8 to 10 servings.

Notes

Can substitute green beans and cook them for an extra minute or two.

Can substitute mint for oregano.