

Orange-scented green beans with toasted almonds

Search:

- [Vegetables](#)
- [Recipes](#)

Orange-scented green beans with toasted almonds

```
(function(d, s, id) { var js, fjs = d.getElementsByTagName(s)[0]; if (d.getElementById(id)) return; js = d.createElement(s); js.id = id; js.src = "//connect.facebook.net/en_US/all.js#xfbml=1"; fjs.parentNode.insertBefore(js, fjs); }(document, 'script', 'facebook-jssdk'));  
Tweet !function(d,s,id){var js,fjs=d.getElementsByTagName(s)[0];if(!d.getElementById(id)){js=d.createElement(s);js.id=id;js.src="https://platform.twitter.com/widgets.js";fjs.parentNode.insertBefore(js,fjs);}}(document,"script","twitter-wjs");
```



```
(function() { var po = document.createElement('script'); po.type = 'text/javascript'; po.async = true; po.src = 'https://apis.google.com/js/plusone.js'; var s = document.getElementsByTagName('script')[0]; s.parentNode.insertBefore(po, s); })();  
Add to favorites
```

Orange-scented green beans with toasted almonds



Rate this recipe

1 person is cooking this [Count me in](#)

A simple recipe that's packed full of flavour!

Ingredients (serves 4)

- 450 g [green beans](#), trimmed
- 1 tsp extra-virgin olive oil
- ½ tsp freshly grated orange zest
- ¼ tsp salt
- Freshly ground pepper, to taste
- ¼ cup sliced almonds, toasted (see Tip)

Method

Place a steamer basket in a large saucepan, add 2.5cm of water and bring to a boil. Put green beans in the basket and steam until tender, about six minutes. Toss the green beans in a large bowl with oil, orange zest, salt, pepper and almonds.

Tip: To toast almonds, heat a small dry pan over low heat. Add almonds and stir constantly until golden and fragrant, about two minutes. Transfer to a small bowl and let cool.

NEXT: [Paprika prawns and green beans>>](#)

Orange-scented green beans with toasted almonds

```
function displayNutrition(msg) { $('#nutrition-label-container').text(msg); $('#nutrition-label-container').fadeIn(1000, function() { c_obj = $(this); window.setTimeout(function() { $(c_obj).fadeOut(1000); }, 5000); }); } function saveFavoriteNode(nid) { $.get('/favorite_nodes/add/' + nid, function(data) { //$('#result').html(data); alert('This recipe was added to your favorites list'); }); }
```