

Orange-scented green beans with toasted almonds

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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.

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