

Green Beans with Orange and Almond Gremolata

Citrus and summer go together hand in hand. Citrus is light and refreshing which is perfect in warm weather. Grill a protein and serve along the green beans. Enjoy!

xoxo,

Kristin

1. Bring a large pot of water to a boil. Fill a large bowl with ice water. Add 1 tablespoon salt to boiling water, then in batches, cook green beans until just tender, 3 to 4 minutes. Transfer green beans to the ice water to cool; drain and set aside.
2. In a small skillet, heat oil, garlic, and rosemary on medium heat until garlic sizzles around the edges and begins to turn golden, about 2 minutes. Remove from heat and toss with almonds and orange zest, then parsley.
3. Serve over warm or room temperature green beans.

Recipe from:

<https://www.womansday.com/food-recipes/food-drinks/a24115941/green-beans-with-orange-and-almond-gremolata-recipe/> Serves

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