

Gourmet Green Beans

*Notes:

I don't give any specific amounts here - I never measure anything when I make these. I just lightly sprinkle the seasonings below until I think it looks like enough. And you can do as many or as little almonds as you like (I usually make enough for 4 servings of beans and use about $\frac{1}{4}$ - $\frac{1}{3}$ cup of almonds). Also you can use any kind of almond you have. I usually always have whole ones, and you can chop those up. Or buy slivered or sliced almonds. Use what you've got.

Ingredients:

1-2 tablespoons olive oil

Fresh or frozen green beans, ends snipped off the fresh ones and washed

Kosher or regular salt to taste

Black pepper to taste

Garlic powder to taste (or fresh minced garlic)

Almonds (chopped, sliced or slivered - I've used them all 3 ways and they are all good)

Bacon, cooked and crumbled (optional)

Caramelized mushrooms, (optional) - to caramelize just saute in a pan with some olive oil til cooked, soft and some brown spots

Directions:

In a 12-inch skillet heat oil over medium heat until hot. Add beans and sprinkle with the seasonings (as much as desired). Cook beans stirring frequently until they are hot and until the sides are browned a little; you want them mostly cooked, but still with a nice little crunch in the middle. Add the almonds the last 2-3 minutes. If you use fresh minced garlic add it at the end with the almonds and cook it in one little section of the pan for about 30 second and mix it up in the rest of the mixture.

Serve hot, and enjoy!

Recipe Source:

Inspired by the beans my aunt Lisa makes! She didn't give me a recipe, so I'm not sure if this is exactly how she does it, but it is more or less. :)