



Citrusy Green Beans

(ADAPTED FROM ANDY BARAGHANI, BON APPETIT – “HEALTHYISH”)

Yield: Makes 4 servings

Ingredients

- 2 lbs green beans
- 1 tsp lemon zest
- 1 tsp orange zest
- 1 tbsp olive oil
- 1 tsp fresh lemon juice
- 1 tsp orange juice
- salt & pepper to taste

Instructions

Cook green beans in boiling water until crisp-tender, 4-to-6 minutes. Drain.

Heat zests in oil with $\frac{1}{2}$ tsp salt and $\frac{1}{4}$ tsp pepper in a 12-inch heavy skillet over medium-low heat until fragrant, about 3 minutes. Add green beans and cook, tossing, until heated through.

Add lemon and orange juices and toss to coat.

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Description

This light and citrusy twist on steamed green beans is great for a quick healthy summer side dish. Enjoy hot or cold. The more it sits in the marinade, the more it soaks up the flavor!



Farmers Market Finds

- Green Beans



Grocery Store Grabs

- Olive Oil
- Fresh Lemon
- Fresh Orange
- Orange Juice (if not squeezing from fresh orange)
- Salt & Pepper

Substitutes

Could use lime/lime zest in place of lemon.

Pairs with

This zesty dish would pair beautifully with salmon (try a raspberry jam glaze for some added sweetness). For a vegetarian/vegan option, it would also pair with sautéed tempeh or seitan. For a balanced meal, add some whole grains such as brown rice or consider trying a new grain, like wheat berries or quinoa!