

Green Beans with Toasted Almonds

Inspired by "AllRecipes.com"

Ingredients:

- 3 ounces slivered almonds
- 3 tablespoons butter, divided
- 1 tablespoon Worcestershire, steak, or soy sauce
- 1 1/2 teaspoons lemon juice
- 2 (14.5 ounce) cans DEL MONTE(R) Cut Green Beans, drained
- Salt and pepper to taste

Method:

1. Heat large skillet over medium-high heat. Add almonds, cook 2-3 minutes or until browned, stirring frequently, being careful not to burn. Add 2 TB butter, Worcestershire or other sauce, and lemon juice. Cook until butter has melted, stirring constantly. Set aside on separate plate.
2. Melt remaining butter over medium-high heat. Add beans, cook 2 minutes, stirring occasionally. Remove from heat, sprinkle almond mixture over all. Salt and pepper to taste.

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