

Brown Butter Green Beans

1 tablespoon kosher salt
1 lb. green beans, trimmed
¾ cup coarsely chopped walnuts
3 tablespoon unsalted butter
1 large shallot, chopped
1 tsp of Honey Ginger Balsamic Vinegar
¼ teaspoon freshly cracked pepper
1 teaspoon flaky sea salt
1 tsp Lemon Pepper Olive Oil

1. Stir salt and green beans in 2 quarts of boiling water in a large saucepan over medium- high heat.
Return to a boil, and cook beans 2 to 3 minutes. Drain well.
2. Toast walnuts in a large nonstick skillet over medium high heat 3 to 5 minutes stirring constantly. Transfer nuts to a plate.
3. Cook butter in same large skillet about 1 minute or until golden brown. Add shallots: cook about 3 minutes or until tender, stirring often. Add green beans: cook until thoroughly heated. Stir in Honey Ginger Balsamic Vinegar and toasted nuts. Sprinkle with pepper.
4. Transfer beans to serving dish. Sprinkle with sea salt: drizzle with Lemon Pepper Olive Oil.

Serves 4

A Toast to All Things adaption from “Tia Mowry at Home”