

## Crunchy Green Beans

No fried onions, but just enough crunch in the beans, peppers, nuts and bread crumb.

Makes 8 servings

### Ingredients

2 pound fresh green beans, trimmed

1 yellow pepper, diced very small

½ teaspoon salt

Juice of half a lemon

1 Tablespoon olive oil

¼ cup pine nuts, pepitas or chopped pecans

½ cup panko bread crumbs

Two garlic cloves minced

1 Tablespoon lemon zest

3 Tablespoons chopped parsley

Salt and pepper to taste

### Directions

1. Bring a large pot of salted water to a boil. Add green beans and cook until just tender, 3 to 5 minutes. Drain and transfer to a large bowl.
2. Toss beans with raw yellow pepper, ½ teaspoon salt and lemon juice; plate on a serving dish.
3. Heat 1 tablespoon olive oil in a skillet over medium heat; add nuts and stir constantly until the nuts are just turning light brown. Add panko crumbs and garlic and cook an additional 30 seconds. Transfer the mixture to a medium bowl and stir in lemon zest and parsley. Season mixture with salt and pepper to taste. Top the green beans with the toasted nut mixture and serve.

Recipe courtesy of Christina Dimacali of Clean Your Plate Personal Chef Service, Philadelphia