



Lemon Pepper Green Beans

15

6 Servings

Ingredients

- 1 pound fresh green beans, rinsed and trimmed
- 2 tablespoons olive oil or butter
- ¼ cup sliced almonds
- 2 teaspoons lemon pepper
- 2 tablespoons butter

Preparation time: 5 minutes

Cook time: 20 minutes

Ready in: 25 minutes

Directions

1. Place green beans in a steamer over 1 inch of boiling water. Cover, and cook until tender but still firm, about 10 minutes. Drain.
2. Meanwhile, melt butter in a skillet over medium heat. Sauté almonds until lightly browned. Season with lemon pepper.
3. Stir in green beans, and toss to coat.

Nutritional Information

Calories: 81
Fat: 5.9 g
Carbohydrate: 6.3 g
Cholesterol: 10 mg
Sodium: 186 mg
Protein: 2.3 g