

FRENCH GREEN BEANS WITH PROSCIUTTO AND PINE NUTS

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Serves 4.

Equipment

4 quart pot with lid
large nonstick skillet

Ingredients

1 pound haricot verts (thin French green beans), trimmed
1-1/4 teaspoon olive oil, divided
2 slices prosciutto, cut into ribbons
2 cloves garlic, minced
1 teaspoons minced fresh sage
1/8 teaspoon salt, divided
Freshly ground pepper, to taste
2 tablespoons toasted pine nuts
1 lemon, zested
1 teaspoon lemon juice

Preparation

1. Bring about 3 quarts of water to a boil. Add the beans, return to a boil, and simmer until just tender, not soft, about 3 to 4 minutes. Drain and set aside.
2. Heat 1/4 teaspoon olive oil in the large nonstick skillet over medium heat. Add the prosciutto and cook until crispy, stirring, about 4 to 5 minutes. Drain on a paper towel.
3. Heat the remaining 1 teaspoon olive oil over medium heat. Add the beans, garlic, sage, a pinch of the salt and several grinds of pepper. Cook, stirring occasionally, until the beans are browned in places, about 3 to 4 minutes. Stir in the pine nuts, lemon zest, and prosciutto. Add lemon juice and salt and pepper to taste, then serve.