

Green Beans with Za'atar and Lemon

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YieldServes 8

Ingredients

1/4 cup low-sodium chicken broth
2 pounds thin green beans, stem ends trimmed
2 tablespoons unsalted butter
1 tablespoon za'atar
Grated zest of 1 lemon
Kosher salt
freshly ground black pepper

Preparation

In large skillet over medium-high heat, bring the broth to a simmer. Add the green beans, cover pan, and cook, tossing occasionally, until crisp-tender, 5 to 7 minutes. Uncover pan and add butter; toss to coat.

Remove pan from heat and stir in the za'atar, lemon zest, salt and pepper to taste before serving.