

Crisp Green Beans with Pine Nuts

BY MELISSA CLARK EPICURIOUS NOVEMBER 2007

YieldMakes 8 to 10 servings

Ingredients

2 pounds green beans, trimmed

5 tablespoons unsalted butter

3/4 cup pine nuts

1 1/2 tablespoons fresh oregano, chopped

1/2 teaspoon kosher salt

1/4 teaspoon freshly ground black pepper

Preparation

Have ready large bowl ice water. In large pot boiling salted water, blanch green beans until crisp-tender, 2 to 3 minutes. Drain, then plunge into ice water to stop cooking. Drain again and pat dry. (beans can be blanched 1 day ahead, drained and patted dry, and refrigerated until ready to use.)

In large skillet over moderately high heat, melt butter. Cook, uncovered, until dark golden and fragrant, 2 to 3 minutes. Stir in pine nuts and toast, stirring, until golden, about 30 seconds. Add green beans, oregano, salt, and pepper; toss until heated through. Serve warm or at room temperature.