



Recipes



Haricot Verts Black Bean-Almondine

Episode 513: Chinese Fermented Black Beans/Butter

Serves 4 as a side

Ingredients

3 cups haricot verts, trimmed
2 tablespoons compound butter from Rib Eye recipe, cut up into small pieces
Juice of 1 lemon
2 tablespoons minced chives
1/2 cup toasted almond slices
Kosher salt and freshly ground black pepper to taste

Directions

In a wok or deep pan, blanch haricot verts in boiling salty water. Cook until tender-crisp, about 1-2 minutes. Drain haricot verts and return to wok. Over medium heat, add the compound butter, lemon juice, chives and almonds to wok and season to taste. Toss to combine and serve hot. In a wok or deep pan, blanch haricot verts in boiling salty water. Cook until tender-crisp, about 1-2 minutes. Drain haricot verts and return to wok. Over medium heat, add the compound butter, lemon juice, chives and almonds to wok and season to taste. Toss to combine and serve hot. In a wok or deep pan, blanch haricot verts in boiling salty water. Cook until tender-crisp, about 1-2 minutes. Drain haricot verts and return to wok. Over medium heat, add the compound butter, lemon juice, chives and almonds to wok and season to taste. Toss to combine and serve hot. In a wok or deep pan, blanch haricot verts in boiling salty water. Cook until tender-crisp, about 1-2 minutes. Drain haricot verts and return to wok. Over medium heat, add the compound butter, lemon juice, chives and almonds to wok and season to taste. Toss to combine and serve hot.

Tags: beans



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