

## **Green Beans with Almond Pesto**

Adapted slightly from [Smitten Kitchen](#)

Note: This is a large amount so feel free to halve the recipe.

### **Ingredients**

- 2 pounds green beans
- 1 cup (5 ounces or 140 grams) almonds, toasted and cooled
- 1 1/4 ounces (about 1/3 cup grated) parmesan cheese, but no need to grate if using a food processor. More to taste.
- 1 small garlic clove, peeled and crushed
- Leaves from a sprig or two of thyme or 1/2 tsp. Dried whole leaves
- Pinches of red pepper flakes, to taste
- 1/4 teaspoon coarse sea or kosher salt
- 1 tsp. white wine vinegar
- 1/3 cup olive oil, plus extra for drizzling

### **Directions**

Bring a large pot of salted water to boil. Trim green beans — a kitchen shears makes it wasy — and cook beans in boiling water until crisp tender, about 3 to 4 minutes for regular green beans or 2 to 3 minutes for the skinnier “haricot vert” variety. Plunge in an ice water bath to fully cool. Drain and pat dry. (If you have no patience for the precision of ice water baths, take the green beans out a full minute early as they will continue cooking as they cool.)

In food processor, grind almonds, cheese, garlic, thyme, pepper and salt to a coarse paste. Add vinegar, and pulse again. Stir in oil and adjust seasonings to taste.

Toss green beans with almond pesto. The pesto will coat the beans better if they are still hot and you add a little extra oil when tossing.

Serving suggestions: a mix of cherry tomatoes, grilled bread drizzled with olive oil and rubbed with a halved garlic clove or even grilled sausages.