

THYME GREEN BEANS

The Cooks Next Door

1 lb. fresh green beans
1 Tb. butter
2 tsp. minced fresh thyme
Salt & pepper to taste
3 Tb. slivered almonds, toasted

Place beans in a steamer basket. Place in a saucepan over 1 in. of water; bring to a boil. Cover and steam for 10-12 minutes or until crisp-tender.

In a large skillet, melt butter; add the hot beans, thyme, salt and pepper, & almonds. Cook and stir for 5 min. or until heated through.