

# Steamed Green Beans



## **Ingredients:**

1 1/2-2 pounds fresh, whole green beans or approximately 24 ounces frozen ones (2 12-ounce or 1 1/2 16-ounce packages)

Fresh or dried herbs (rosemary, thyme, summer savory, dill, or whatever you like)

1-2 Tablespoons extra-virgin olive oil or to taste

Sea salt to taste

Thinly sliced raw almonds, optional

## **Directions:**

If using fresh green beans, snap off the ends and pull off any strings.

Rinse and place in a steamer basket over boiling water.

Sprinkle with herbs, then cover and steam until just tender.

Toss them in olive oil and sprinkle lightly with sea salt.

If desired, sprinkle the sliced raw almonds on top of the dish before serving.