

WALNUT TARRAGON GREEN BEANS

Prep Time:

Cook Time:

Serves: 12

Here's an ultra-easy and delicious way to "plus up" a green beans side dish.

Why try? The tarragon and walnut oil provide the dish with a marvelous flavor combination and add uncommon elegance.

INGREDIENTS

- 3 pounds green beans, trimmed
- 3 tablespoons walnut oil
- 1/4 cup tarragon, chopped
- 1-1/2 cups walnut pieces, toasted
- Salt, to taste

PREPARATION

- 1 Bring 4 gallons of water to boil in a large stock pot. Add enough salt so that the water tastes like the ocean. Add green beans and cook until tender. Drain beans and toss in a large bowl with walnut oil, tarragon and 1 cup walnut pieces. Season with salt to taste.
- 2 Place on a serving platter and top with remaining walnut pieces. Serve warm or at room temperature.

