

Sautéed Green Beans with Lemony Gremolata

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Cuisine: Side Dish

Ingredients

- 1 cup panko breadcrumbs
- 1 garlic clove; minced
- 2 teaspoons lemon zest; or about the zest of two lemons
- ½ teaspoon red pepper flakes; optional
- ½ cup chopped fresh parsley
- 2 tablespoons freshly grated parmesan cheese
- fresh lemon juice for finishing
- 1 pound green beans; I like using haricot vert beans, they are the thinner green beans



Instructions

1. Drizzle about a tablespoon or so of olive oil in a pan over medium heat
2. Place the breadcrumbs in the pan and continue to stir until they start to become golden
3. Add in the garlic and stir until fragrant, being careful not to brown the garlic, only about 15-30 seconds
4. Remove from heat, and pour into a separate bowl
5. Stir in the lemon zest and red pepper flakes
6. Allow to cool
7. Add in the parsley and cheese and toss together
8. In a large pan over medium/high heat, drizzle in about a tablespoon of olive oil and a tablespoon of butter
9. Toss the beans into the pan and cook until starting to brown and soften, but still have a good bite to them
10. Place beans on a serving platter; and top with the gremolata, then squeeze the juice of one of the lemons over the beans and gremolata, add as much lemon juice as you like!

Recipe by From Scratch With Maria Provenzano at <http://fromscratchwithmaria.com/sauteed-green-beans-with-lemony-gremolata/>