



Spanish Green Beans

Via Jessica and adopted from Fine Cooking

Serves 6-8

Ingredients

- 1 ½ lb. green beans, ends trimmed and cut into 2-inch pieces
- 1 cup peeled shallots, cloves sliced into ⅛ inch pieces (I used about 3 very large ones)
- 2 Tbsp extra-virgin olive oil
- 1 Tbsp granulated sugar
- ⅔ cup coarsely chopped Marcona almonds (also called Spanish Valencian Almonds). The ones I bought were salted
- ½ tsp. smoked paprika (Paprika Ahumada)

Instructions

Put about three inches of water into a three-quart saucepan and bring to a boil. Add the beans to the pot and cook, stirring occasionally, without covering, for about three minutes or until just tender. Remove to an ice bath until cold, then drain them and dry well with a towel. Set aside.

Put the shallots and olive oil in a cold 12-inch saute pan and place the pan over medium-high heat. Cook until the shallots begin to turn golden, stirring to break them into rings, about three to five minutes. Turn to low and sprinkle the sugar over the shallots and stir constantly until the shallots are golden all over, about 45 seconds. Quickly add the almonds, stir well, and immediately add the beans and smoked paprika. Cook, stirring, until heated through, two to three minutes. Taste and add salt if you wish - I love salt but my salted almonds gave enough punch to the beans. Let this sit at room temperature if you wish or serve immediately while warm.

PS: My entire Seattle family agreed that this was a wonderful vegetable side dish!