

Thin Green Beans with Meyer Lemon and Roasted Chestnuts

Look for thin French-style green beans (called haricot verts) and vacuum sealed bags of roasted chestnuts. The dish can be assembled and reheated just before serving.

Serves 8 as a side dish

2 pounds thin green beans or haricot verts, ends trimmed
2 tablespoons olive oil
6 ounces peeled and roasted chestnuts, sliced
1 tablespoon Meyer lemon or lemon juice
1 teaspoon grated zest from Meyer lemon or regular lemon
Salt and freshly ground black pepper, to taste

Bring a pot of water to boil. Add the beans and steam 5 minutes, or until almost tender. Drain and place under cold running water; drain again.

In a medium skillet heat the oil over moderate heat. Add the chestnut slices, salt and pepper and cook over a low heat for 2 minutes. Add the pre-cooked beans, the lemon juice and lemon zest and toss to thoroughly coat and heat. Serve immediately or place in a small casserole or shallow ovenproof dish, cover with foil and refrigerate until ready to serve.

Preheat the oven to 350 degrees. Roast the beans, covered, for about 15 minutes or until hot.

Holiday Variations:

- Substitute 3/4 cup chopped or sliced nuts for the chestnuts.
- Add 1/2 teaspoon grated lemon zest to the beans.
- Add 1/3 cup cooked chopped bacon or pancetta to the beans.