

GREEN BEANS WITH CRISPY CRUMBS

THE INGREDIENTS

- 1 bunch fresh green beans, trimmed

CRISPY CRUMBS

- 1 tablespoon extra virgin olive oil, plus extra for serving
- 2-3 tablespoons panko breadcrumbs,
- Kosher salt, to taste
- Freshly ground black pepper, to taste

THE STEPS

1. **Make crumbs.** In a non-stick pan, heat olive oil over medium heat. Add breadcrumbs and season with salt and pepper. Cook, stirring occasionally, until breadcrumbs are nicely toasted. Remove from heat and set aside.
2. Fill a medium saucepan with water and bring to a boil. Add green beans and cook for 3-5 minutes, just until beans turn bright green but still have a little snap to them. Remove with a slotted spoon and transfer to a bowl of ice water to cool. Drain well and pat dry. Transfer to a serving platter, drizzle with a bit of olive oil and top with breadcrumbs.

Serves 4.



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