

## INGREDIENTS

- 300g green beans (trimmed)
- 3 tbsp unsalted butter
- ½ cup hazelnuts (chopped)
- 1-2 tbsp fresh thyme (chopped)
- Salt and pepper

## INSTRUCTIONS

1. Drop the green beans in boiling, generously salted water and cook 3 – 5 minutes, until tender but still bright green. Drain and transfer to a serving bowl
2. Heat a small pan over medium heat. Add the butter and let it melt and bubble, swirling the pan. When the butter begins to foam, turn up the heat to medium-high and cook until the butter turns amber and smells nutty – this should take just a few minutes
3. Take the butter off the heat and stir in the hazelnuts and thyme. Pour the butter over the beans and sprinkle with salt and pepper to serve



## Buttered Green Beans with Hazelnuts



4 servings



15 minutes

This green bean dish makes a perfect side for Christmas dinner. Fresh and vibrant in colour, with the added luxury of butter and hazelnuts, its sure to be a winner. Enjoy!