



BALSAMIC GREEN BEANS WITH WALNUTS

These Balsamic Green Beans with Walnuts are one of my favorite vegetable side dishes of all times! Simple, quick, elegant and delicious. {Naturally gluten-free and vegan!}

INGREDIENTS

4 teaspoons extra-virgin olive oil
4 teaspoons minced garlic
½ cup chopped walnuts, toasted
2 teaspoons aged balsamic vinegar
½ teaspoon kosher salt
1 pound green beans, trimmed (about 8 cups)

INSTRUCTIONS

Heat oil in a small skillet over medium heat. Add garlic and cook, stirring until the garlic is just barely showing signs of turning brown, 30 to 90 seconds. Immediately pour into a large mixing bowl to stop cooking.

Meanwhile, add 1 to 2 inches of water to a large pot fitted with a steamer attachment, cover and bring to a boil over high heat. Add green beans to steamer, and cook, covered until the beans are crisp tender, 4 to 5 minutes.

Transfer the green beans to the bowl. Add walnuts, balsamic and salt and toss to coat.