Green Bean Amandine

Cooking Instructions

This dish includes 3 parts: French Cut Green Beans, Sliced Almonds, and Parmesan Butter.

Freezer to Skillet: Place frozen green beans in a large skillet over med-high heat, stirring occasionally until all moisture evaporates. Lower heat to low and add butter and almonds. Sauté, stirring frequently, until almonds are slightly brown, but not burned. Taste and add additional salt to taste if desired.

Internal Temperature: 160F.

Please Note: Cooking times are estimates and vary based on your actual oven, stovetop, or slow cooker, as well as item thickness and starting temperature. For best results, always verify the internal temperature of your meals. We recommend instant-read pocket thermometers – they are inexpensive, convenient, and very easy to use.

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