

Green beans with blue cheese and walnuts

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Tender-crisp green beans tossed with creamy blue cheese and topped with toasted walnuts pair well with grilled steak or chicken.

Ingredients

- 450 g green beans, trimmed
- $\frac{1}{4}$ cup water
- 2 tsp extra-virgin olive oil
- $\frac{1}{3}$ cup crumbled blue cheese
- $\frac{1}{3}$ cup toasted chopped walnuts (see Tip)
- Salt and pepper, to taste

Method

Bring green beans and water to a boil in a large skillet. Reduce heat to a simmer, cover and cook until the beans are just tender, three minutes. Uncover and continue cooking, stirring occasionally, until the water has evaporated, three to four minutes more.

Add oil, salt and pepper to the pan and cook, stirring, one minute more. Transfer the beans to a large bowl and toss with blue cheese until well coated. Sprinkle each serving with walnuts.

Recipe Tips & Notes:

To toast chopped or sliced nuts, stir constantly in a small dry skillet over medium-low heat until

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fragrant and lightly browned, two to four minutes.

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