



AARTI'S
HARICOT VERT WITH TOASTED
PISTACHIOS AND FRESH MINT

INGREDIENTS

1 Pound Haricot Verts, Cleaned
and Trimmed
1 Lime, Zested and Juiced
1 Garlic Clove, Minced
1 Tablespoons Honey
4-6 Tablespoons Extra-Virgin Olive
Oil
Handful Fresh Mint Leaves, Sliced
2-4 Tablespoons Toasted,
Chopped Pistachios

INSTRUCTIONS

Set steamer basket in large skillet, add water and bring to a boil. Blanch haricot vert in steamer basket, cooking until tender about 4-5 minutes.

For the Dressing: Place garlic, lime juice, honey, and a pinch of salt in a mason jar with a lid. Screw lid on and shake vigorously, set aside to marinate. Drizzle in olive oil, doubling the amount of liquid, shake until emulsified.

To Serve: Toss green beans with prepared dressing, garnish with fresh mint, lime zest, and toasted pistachios. Enjoy warm or room temperature.