

Marinated Green Beans Almondine

1 lb (450 g) green beans (haricots), trimmed
1/4 cup (60 ml) heavy cream or half-and-half
1 Tbs (15 ml) Dijon-style mustard
1 Tbs (15 ml) lemon juice
1 Tbs (15 ml) extra-virgin olive oil
Salt and freshly ground pepper to taste
1/2 cup (125 ml) sliced almonds, lightly toasted

Boil or steam the green beans until tender but still firm, 4 to 5 minutes. Rinse under running water to stop the cooking and drain. Whisk together the cream, mustard, lemon juice, olive oil, salt, and pepper. Pour over the beans and toss to combine. Top with the toasted almonds and serve chilled or at room temperature. Serves 4 to 6.