

## BUTTERED GREEN BEANS with LEMON ZEST

*Haricots Verts Beurrés au Zeste de Citron*

**Source:** The Gilded Table – February Edition



**Prep Time:** 10 minutes

**Cook Time:** 10 minutes | **Yield:** Serves 4

### Recipe Description

*Tender green beans finished simply with butter, freshly cracked black pepper, and bright lemon zest. This understated dish brings clarity and balance to the table, offering a gentle contrast to richer mains and creamy sauces.*

### Ingredients

1 lb fresh green beans, trimmed

Salt, for boiling

2 tablespoons butter

Freshly ground black pepper

Zest of 1 lemon

**Optional:** a very light squeeze of fresh lemon juice

## Instructions

1. Bring a large pot of well-salted water to a boil. Add the green beans and cook for 3–4 minutes, until just tender but still bright green.
2. Drain the beans well and allow excess moisture to evaporate briefly.
3. Return the beans to the warm pot or transfer to a skillet over low heat. Add the butter and toss gently until melted and evenly coating the beans.
4. Remove from heat. Season with freshly ground black pepper and scatter the lemon zest over the top. Add a whisper of lemon juice if desired—just enough to brighten, not sour.
5. Serve immediately while the butter is still glossy.

## Notes

- Keep this dish simple — restraint is its strength.
- The lemon ties beautifully into the appetizers and balances creamy mains.
- A lovely counterpoint to rich sauces and chocolate desserts.