



# Citrusy Green Beans

(ADAPTED FROM LILLIAN CHOU, EPICURIOS)



**Yield:** Makes 4 servings

## Ingredients

- 2 lbs green beans
- 1 tsp lemon zest
- 1 tsp orange zest
- 1 tbsp olive oil
- 1 tsp fresh lemon juice
- 1 tsp orange juice
- salt & pepper to taste

## Instructions

Cook green beans in boiling water until crisp-tender, 4-to-6 minutes. Drain.

Heat zests in oil with  $\frac{1}{2}$  tsp salt and  $\frac{1}{4}$  tsp pepper in a 12-inch heavy skillet over medium-low heat until fragrant, about 3 minutes. Add green beans and cook, tossing, until heated through.

Add lemon and orange juices and toss to coat.

# Citrusy Green Beans

## Description

This light and citrusy twist on steamed green beans is great for a quick healthy summer side dish. Enjoy hot or cold. The more it sits in the marinade, the more it soaks up the flavor!



**FARMERS**  
MARKET

## Farmers Market Finds

- Green Beans



**GROCERY**  
STORE

## Grocery Store Grabs

- Olive Oil
- Fresh Lemon
- Fresh Orange
- Orange Juice (if not squeezing from fresh orange)
- Salt & Pepper

## Biblio Bistro

Biblio Bistro is a fun, quick and dynamic video series featuring local, nutritious and seasonal produce. It's made in partnership with Portage Lake District Library. See how to cook this recipe at [pdl.org/biblio-bistro](http://pdl.org/biblio-bistro).

## Substitutes

Could use lime/lime zest in place of lemon.

## Pairs with

This zesty dish would pair beautifully with salmon (try a raspberry jam glaze for some added sweetness). For a vegetarian/vegan option, it would also pair with sautéed tempeh or seitan. For a balanced meal, add some whole grains such as brown rice or consider trying a new grain, like wheat berries or quinoa!