Lemon Green Beans with Toasted Crumbs

4 green-bean side portions, about 150 g beans each before cooking · Active 15 min · Total 25 min

Ingredients

- 1 lb 5 oz fresh green beans, trimmed (600 g prepared)
- 8 cups water (1.9 L), for beans
- 2 tablespoons butter (30 g), divided
- 2/3 cup coarse fresh breadcrumbs (40 g)
- 1 teaspoon finely grated lemon zest (2 g)
- 1 tablespoon fresh lemon juice (15 ml)
- 1/4 teaspoon fine salt (1.5 g)
- 1/4 teaspoon black pepper

Set out

Large saucepan, Colander, Small skillet, Fine grater, Serving bowl, Food thermometer for reheating leftovers

Allergens

Milk, Wheat; check bread labels for other allergens. Check labels and substitutions.

Make it

1. Bring bean water to a boil in the saucepan. Add beans and cook 5–7 minutes, or until tender-crisp when tasted with a clean utensil. Drain thoroughly.

2. Meanwhile melt 15 g butter in the small skillet over medium heat. Add coarse crumbs and stir 3–5 minutes until golden. Take off heat promptly.

3. Return drained beans to the warm saucepan off heat. Add remaining 15 g butter, zest, juice, salt and pepper and toss until coated. Transfer to the bowl. Scatter crumbs just before serving four side portions.

Use the casserole rest

Have beans trimmed and crumbs measured before the main pan comes out. Its short resting interval then becomes useful time for finishing a fresh warm side rather than reheating vegetables prepared too early.

A useful detail

The 25-minute total includes trimming, boiling water, overlapping crumb toasting and assembly. The crumbs wait off the heat while the beans finish; they are not simmered in the vegetable water.

Keep it well

Refrigerate beans and crumbs separately if practical, in shallow containers within 2 hours, or 1 hour above 90°F (32°C), at 40°F (4°C) or below. Use within 3 days or an earlier ingredient deadline. Reheat beans and any refrigerated buttered crumbs to 165°F (74°C). Expect stored crumbs to soften; freezing is not recommended for the finished texture.