

# Green Beans & Pinenuts



The tasty side that ensures your beans are “al dente”.

## **Ingredients**

400 g green beans trimmed

125 ml water

2 tbsp olive oil

handful pinenuts

## **Method:**

1. Place green beans in a bowl with water and microwave for 1 minute. Drain.
2. Heat 2 tbsp. oil in a non-stick frying pan over low heat. Add beans, season and sauté for 1 minute, add the pine nuts and cook until the pine nuts are lightly toasted.