

GREEN BEANS WITH PERSIMMON AND TOASTED ALMONDS

INGREDIENTS

- ¼ cup extra-virgin olive oil
 - 2 cloves garlic, minced
 - 2 lbs. green beans, trimmed
 - 2 tsp. kosher salt
 - 2 tbsp. unsalted butter
 - ⅓ cup slivered almonds
 - 2 Fuyu persimmons
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PREPARATION

Prep time: 10 minutes

Cook time: 20 minutes

Serves: 8

Blanch beans: Measure the olive oil and chop the garlic. Set aside. Working in batches, cook the green beans in a stock pot of boiling, salted water until just crisp-tender, about 5 minutes per batch. Do not cover the pot. Transfer the cooked beans (with a skimmer) to a bowl. Toss the warm beans in olive oil, garlic and salt.

Toast almonds: Melt the butter in a sauté pan. Add the slivered almonds and cook until lightly toasted. Set aside.

Persimmons: Cut off the tops of the persimmons and cut in half. Slice persimmons in ¼-inch slices from top to bottom and set aside. (Or you can cube them into ½-inch cubes).

Assembly: Right before ready to serve, add the persimmons to the bean mixture. Sprinkle with the toasted almonds and serve at room temperature.

For kids:

- Omit the persimmon and garlic for a kid-friendly version of this dish.

For leftovers:

- Cut leftover beans and toss with noodles, olive oil and leftover turkey for a light lunch.

Simple substitutions:

- If preparing this dish in the spring, use apricots in place of persimmon. Peaches are a sweet alternative in the summer. And if you can't find persimmon in the fall, use pomegranate, dried cherries or cranberries.

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