



20th ANNIVERSARY  
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# Green Beans with Glazed Shallots

## Ingredients (Serving 6)

White Toque

Description	Item code
2 lb X-Fine Green Beans	40001
4 tbsp Shallots	59100
1 tbsp Parsley	59020

At your local supermarket

Description
2 tbsp Olive Oil
1 tbsp Toasted Pine Nuts
Salt and Pepper

## Cooking directions

1. In large saucepan, cook green beans (#40001) according to package directions - or click to the item code to view specsheet online - and drain.
2. In a large fry pan over medium heat, warm the olive oil.
3. When it begins to sizzle, add the shallots and sauté about 5 minutes, stirring, until glazed and golden brown.
4. Add the beans and cook for 2 minutes until the beans begin to brown.
5. Add the parsley and the pine nuts, season with salt and pepper and toss to combine.