

Green Beans with Walnuts

Ingredients

10 oz. fresh green beans
2 Tbsp. olive oil
1/2 tsp. kosher salt
2 Tbsp. water
Zest and juice of one orange
1/2 cup walnuts

Directions

Cut green beans into 1/4- to 1/8-inch-wide slivers.
Heat olive oil in a large skillet over medium heat.
Place green beans in the skillet, stirring to coat with oil.
Add salt and water. Cover and cook 2 minutes.
Remove cover and add zest and juice of the orange. Stir-fry another minute.
Add walnuts.