



Santa Rosa Hills CSA

Romano beans, garlic, and lemon

Romano Beans with Lemon and Walnuts

1-2 lbs. Roman beans
1-2 cloves garlic, minced
1 Tbs. lemon zest
½ cup walnuts, coarsely chopped
2 Tbs. olive oil
Salt and pepper
Lemon wedges

- 1) Rinse and trim beans, cutting larger ones in half.
- 2) Heat olive oil over medium heat in large skillet.
- 3) Add garlic and sauté, stirring, till opaque.
- 4) Add damp beans and stir to coat with oil and garlic, browning beans slightly.
- 5) Reduce heat, cover, and cook beans till tender, but still crisp, about 7-10 minutes. Add a few tablespoons of water if skillet seems dry.
- 6) Remove pan from heat and add lemon zest and walnuts, tossing to coat.
- 7) Season with salt and pepper to taste.
- 8) Serve with fresh lemon wedges.

You can order delicious Rancho la Viña walnuts through the “Extras” page on our website (www.srhcsa.com) and have them added to your box.