

## Provençal Green Beans with Lemon-Pepper Oil and Herbed Sea Salt

Servings: 2

Active Time: 10 minutes

Total Time: 20 minutes

### Ingredients

#### **Quick-Infused Lemon-Pepper Oil** (*yields 2 tablespoons*)

1 tablespoon extra-virgin olive oil

½ tablespoon packed grated lemon zest

4 coarse grinds black pepper

#### **Provençal Herb Salt** (*yields ¾ teaspoon*)

1/8 teaspoon chopped fresh lavender buds or rosemary leaves

¼ teaspoon sea salt

#### **Provençal Green Beans with Lemon-Pepper Oil and Herbed Sea Salt**

1 teaspoon Kosher Salt

½ pound green beans, stem ends trimmed

1 tablespoon quick-infused lemon-pepper oil

¼ to ½ teaspoon Provençal herb salt

### Directions

1. For the **Quick-Infused Lemon-Pepper Oil**, pour the olive oil into a small bowl and add the lemon zest and pepper. Let sit for 15 to 20 minutes before using.
2. For the **Provençal Herb Salt**, in a small bowl, combine the lavender with the salt and mix well with your fingers. Let sit for a few minutes before using.
3. For the full dish, fill a large saucepan half full with water, add the salt, and bring to a boil. Arrange a few layers of dish towels on a work surface to drain the beans. Add the beans to the boiling water and begin timing immediately. Boil until the beans are tender to the bite but still green, 5 to 8 minutes. (Begin tasting after 4 minutes; the cooking time will vary, depending on the age of the beans and how quickly your stove top returns water to a boil.) Don't undercook, as toothy green beans are not the goal here.
4. Drain the beans, or use tongs to lift them out of the water, and spread them out on the towels to let excess moisture drain and evaporate, about 5 minutes.
5. Transfer the beans to a shallow serving dish and drizzle most of the oil over them. Sprinkle with some of the herb salt. Toss gently and add more oil to coat well and more herb salt. Taste a bean and add still more salt if you like (be generous!). Serve warm.

### Nutrition Info

**Per serving:** Calories 107; Fat 7 g; Sat 1 g; Cholesterol 0 mg; Sodium 890 g; Carbohydrates 6.9 g; Fiber 2.9 g; Protein 1.3 g.