



# CHARRED GREEN BEANS WITH TOASTED SLICED ALMOND VINAIGRETTE

**PREP TIME:** 5 MINUTES

**COOK TIME:** 10 MINUTES

**SERVES:** 2

## INGREDIENTS

- ½ lb pound fresh green beans, trimmed
- ¼ cup sliced almonds
- ¼ cup olive oil
- 1 teaspoon minced garlic
- 1 teaspoon Kosher salt
- 1 teaspoon shallots, minced

## DIRECTIONS

1. Put the almonds in a dry skillet over medium heat. Toast, tossing often, until light golden brown, 3 to 5 minutes.
2. In a small bowl, whisk together the shallot, vinegar, oil, salt and pepper. Stir in the almonds.
3. Preheat the XO Pizza oven to 400°.
4. Put the beans in a bowl and toss with the oil then sprinkle with salt. Arrange green beans in a cast iron pan.
5. Place in the preheated oven; cook and turn over until lightly charred and tender, about 6-8 minutes.
6. Transfer to a serving bowl and spoon almond vinaigrette over the top.



\* See Sides for more details on these preparations