



## Lemon Green Beans

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Recipe Source: [www.marthastewart.com](http://www.marthastewart.com)

Serves 4

### Ingredients:

1 lemon  
1 lb trimmed green beans  
1 Tbsp olive oil  
Salt

### Steps:

- Grate the zest of  $\frac{1}{2}$  lemon, and squeeze 1  $\frac{1}{2}$  Tablespoon lemon juice.
- In a saucepan or boiling water, cook beans until tender, about 10 minutes. Drain, and return to pan off the heat. Toss with olive oil,  $\frac{1}{2}$  tsp salt, and lemon juice.
- Serve sprinkled with lemon zest.

*Tips from the Test Kitchen: This is a simple recipe but don't be fooled! The lemon adds a zing to the green beans, making this a perfect dish for any weeknight dinner or a fancier feast.*

**Nutritional Facts (Per Serving):** Calories: 66, Carbohydrates: 8 grams, Protein: 2 grams, Total Fat: 4 grams, Saturated Fat: 0.5 grams, Cholesterol: 0 mg, Sodium: 7mg, Fiber: 3 grams, Total Sugars: 4 grams.