

Green Beans with Almonds



INGREDIENTS

1. 1 pound fresh green beans
2. 4 cups water, salted
3. 3 tablespoons peanut oil
4. 1 garlic clove, mashed
5. 1/2 teaspoon cumin
6. 1/4 teaspoon paprika
7. 1/4 teaspoon ground cloves
8. 1 tablespoon almonds, slivered

Method:

1. Clean and trim green beans. Simmer in lightly salted water until just tender, about 30 to 45 minutes. Drain and put in serving dish.
2. Put remaining ingredients (except almonds) in a saucepan over medium heat and cook for 2 minutes, stirring constantly. Add the almonds and stir briefly to coat.
3. Pour the oil mixture over the green beans and toss gently until beans are thoroughly coated. Serve warm.