



**AARTI'S**  
**HARICOT VERT WITH TOASTED**  
**PISTACHIOS AND FRESH MINT**

**INGREDIENTS**

1 Pound Haricot Verts, Cleaned  
and Trimmed  
1 Lime, Zested and Juiced  
1 Garlic Clove, Minced  
1 Tablespoons Honey  
4-6 Tablespoons Extra-Virgin Olive  
Oil  
Handful Fresh Mint Leaves, Sliced  
2-4 Tablespoons Toasted,  
Chopped Pistachios

**INSTRUCTIONS**

Set steamer basket in large skillet, add water and bring to a boil. Blanch haricot vert in steamer basket, cooking until tender about 4-5 minutes.

**For the Dressing:** Place garlic, lime juice, honey, and a pinch of salt in a mason jar with a lid. Screw lid on and shake vigorously, set aside to marinate. Drizzle in olive oil, doubling the amount of liquid, shake until emulsified.

**To Serve:** Toss green beans with prepared dressing, garnish with fresh mint, lime zest, and toasted pistachios. Enjoy warm or room temperature.