



CRISPY GREEN BEANS WITH BLISTERED TOMATOES

— SERVES: 4 • PREP TIME: 20 MINS • COOK TIME: 25 MINS —

INGREDIENTS:

- 1 pound fresh green beans, trimmed
- ½ cup cherry tomatoes, halved
- ¾ cup King's Hawaiian® bread crumbs (dried King's Hawaiian® Original Hawaiian Sweet Rolls, pulsed in food processor to make crumbs)
- ¼ cup Mauna Loa® Macadamia Nuts, finely chopped
- 1 shallot, thinly sliced
- 2 cloves garlic, thinly sliced
- ½ teaspoon dried dill
- Salt and pepper to taste

PREPARATION:

STEP 1

Boil water and cook green beans for 4 minutes. Drain

STEP 2

Make Crispy Topping: In a small sauté pan, heat olive oil and add shallots and garlic. Cook until wilted and golden brown. Remove from pan and set aside.

STEP 3

In the same pan, add bread crumbs and nuts and cook, stirring constantly until golden and toasted. Remove from heat and combine with shallot, garlic, dill and salt mixture.

STEP 4

Using the same pan, heat 1 Tbsp olive oil, and sauté tomatoes until hot and split.

TO SERVE:

Place green beans on plate. Sprinkle with wilted tomatoes. Top with Hawaiian bread crispy topping. Serve hot or at room temperature.

