



### Garlic and Blue Cheese Green Bean Almandine

Say “goodbye” to stodgy old green bean recipes and try this updated version from Chef John. Who would have thought of spicing up green beans with blue cheese and garlic?

If blue cheese is not your favorite, try freshly ground parmesan as an alternative. Enjoy!

This recipe serves 4-6.

#### Ingredients

3 heads garlic, minced

1 tablespoon olive oil

Salt

Freshly ground pepper

1 pound green beans, trimmed

1 teaspoon butter

1/3 cup sliced or slivered almonds

1 tablespoon olive oil

1 pinch cayenne pepper, or more to taste

2 ounces crumbled blue cheese

## **Preparation steps:**

### **Roast the garlic:**

Line a baking dish with aluminum foil.

Preheat oven to 375 degrees F (190 degrees C).

Cut top 1/3 off garlic heads, exposing the cloves. Place garlic in the prepared baking dish, with the cut side up. Add the garlic tops. Douse the garlic with the olive oil. Add salt and pepper.

Fold up foil and seal to create a tight packet.

Bake in the preheated oven about an hour or until the cloves are golden brown. A paring knife should insert easily into the center of a garlic clove.

Set aside to cool. Once cool, remove each garlic clove from the skin. Reserve the remaining olive oil to use later in this recipe.

### **Prepare the green beans:**

Bring a large pot of salted water to a boil; add green beans and cook until bright green and nearly tender, 4 to 6 minutes.

Drain beans and transfer to a large bowl of cold water to cool completely; drain well and set aside.

### **Prepare the almonds:**

Melt butter in a large skillet over medium heat. Add slivered or sliced almonds; cook and stir until lightly browned, 3 to 4 minutes.

### **Combine the ingredients and bake:**

Toss green beans, roasted garlic and reserved olive oil, toasted almonds, and 1 tablespoon olive oil together in a large bowl; season with cayenne pepper, salt, and black pepper. Transfer to a shallow baking dish and top with blue cheese.

Increase oven temperature to 400 degrees F (200 degrees C).

Bake until cheese is melted and beans are fully tender, about 15 minutes.

Enjoy!

## **Bonus Items**

If you want to watch the video again, click [here](#).