

Seasonal Eating



Roasted Green Beans With Caper Butter

1 pound fresh green beans, ends snapped
1 tablespoon olive oil
1/8 teaspoon kosher salt
several grinds black pepper
2 tablespoons butter, softened
1 teaspoon Dijon style mustard
1 teaspoon chopped fresh thyme
1 teaspoon minced, drained capers
1/2 teaspoon finely grated lemon zest
1/8 teaspoon kosher salt

Toss green beans with olive oil, salt and pepper. Place in a single layer on a baking sheet. Place in 450 degree oven for 15 minutes or until tender, stirring once or twice. Meanwhile, in a bowl, stir together butter, mustard, thyme, caper, lemon zest and salt. Toss roasted beans with butter and serve immediately.