



RECIPE

Warm Mustard Green Beans

Recipe Created For	Main Ingredient
Saucier Pan	Vegetables
Cook Time	Serving Size
Under 30 minutes	6

RECIPE NOTES

No matter a meat, fish or pasta dish, green beans are the ultimate side dish for any main course, and they can be great any which way! This recipe for Warm Mustard Green Beans is not only easy but equally delicious. We suggest whole grain mustard but feel free to swap for any kind of mustard you love or have on hand. The green beans are cooked in our Saucier Pan, which is the perfect piece of cookware to sauté the ingredients until tender and fragrant. The entire recipe takes under 30 minutes, making it great for when you need a quick side to compliment your dish. Total servings are for 6 people, but easily adjust the ingredients accordingly for larger or smaller portions. Make sure to grab these ingredients on your next grocery run and follow the steps below to achieve these delicious Warm Mustard Green Beans.

INGREDIENTS

- 1½ lbs (680 g) green beans, cleaned and trimmed
- ¼ cup (60 ml) shallot, finely diced
- 2 Tbsp (30 ml) red wine vinegar
- 3 Tbsp (45 ml) whole grain mustard
- 1 Tbsp (15 ml) olive oil
- ¼ Tsp (1 ml) salt
- ¼ Tsp (1 ml) pepper

INSTRUCTIONS

Using the [Saucier Pan](#), cook green beans in boiling water for 6 minutes or until crisp-tender, drain.

In a [bowl](#), combine the green beans and shallots, toss to combine.

Heat the saucier pan to medium; add vinegar, mustard, olive oil, salt, and black pepper. Cook for 30 seconds or until thoroughly heated, stirring vinaigrette constantly with a whisk. Turn off the heat.

Add beans and shallots back into the saucepan.

Toss well to coat. Serve immediately.