

Green Beans with Orange and Rosemary Gremolata

Prep time - about 45 minutes, makes 8 to 10 servings, level- easy

Notes: I followed the ingredient list as written, because we'd just gone shopping so I had everything on hand. The changes were in the quantities. After reading the reviews, I decreased the amount of butter **to** 1/2 cup from 3/4 cup and added a little extra orange and lemon zest. I clarified the butter before adding the gremolata and simmered the mixture until it reduced by about 1/3, worth the extra time.

The first time I made this dish it was for a dinner party at someone's house. I wanted to avoid last-minute use of their stove. I blanched the beans for 2 minutes, ran cold water over them and chilled them in a metal bowl (in the fridge). At their place, I left the beans and mixture on the counter and mixed just before we sat down. The gremolata coated the room temp beans. The butter did congeal, but it didn't seem to deter the crowd. The dish added a nice punch of citrus to a fabulous dinner and great company.

Definition of Gremolata: A condiment made from finely minced parsley, garlic and lemon zest. Gremolata is traditionally served with Osso Buco (veal), but it is also an excellent accompaniment for fish and seafood dishes. Alternate Spellings: Gremolada [Source](#)

Ingredients

2 pounds slender green beans, trimmed
3 large garlic cloves, minced
2 tablespoons minced fresh Italian parsley
1 tablespoon finely chopped fresh rosemary
1 tablespoon grated orange peel
1 teaspoon grated lemon peel

6 tablespoons (3/4 stick) butter, use clarified if you have time
1/2 cup low-salt chicken broth
2 tablespoons frozen orange juice concentrate, thawed
1 tablespoon fresh lemon juice

Preparation

Cook beans in large pot of boiling salted water until crisp-tender, about 4 minutes. Drain; rinse with cold water to cool quickly. Drain again. (Can be made 1 day ahead. Wrap in several layers of paper towels, then place in plastic bag. Chill.)

Mix garlic, parsley, rosemary, orange peel, and lemon peel in small bowl. Transfer 1 tablespoon gremolata to another small bowl; reserve for garnish.

Melt butter in heavy large skillet over medium-high heat. Add remaining gremolata and stir 30 seconds. Add broth, orange juice concentrate, and lemon juice and bring to simmer. Add green beans. Cook until beans are heated through and liquid is reduced enough to coat beans thickly, tossing frequently, about 5 minutes. Season to taste with salt and pepper. Transfer beans to bowl. Sprinkle with reserved gremolata.

Source: [Green Beans with Orange and Rosemary Gremolata](#), Epicurious.com