

DINNERLY



Creamy Mashed Potatoes and Green Beans Almondine



40-50min



2 Servings

Keeping the kitchen busy is a sure-fire way to spread lots of holiday cheer, but we get it. You don't wanna be THAT busy. That's why we're giving you two recipes in one! These creamy mashed potatoes are sure to reappear in your dreams. And wait til you try green beans almondine-style: this French preparation gives them bright, nutty flavors you never knew you needed. We've got you covered! (2p-plan serves 4; 4p-plan serves 8)

WHAT WE SEND

- 4 russet potatoes
- 4 (1 oz) sour cream ⁷
- 1 lb green beans
- 1 lemon
- 1 oz sliced almonds ¹⁵
- ½ oz fried shallots ⁶

WHAT YOU NEED

- kosher salt & ground pepper
- 8 Tbsp (1 stick) butter ⁷
- ¼ cup milk ⁷
- garlic

TOOLS

- 2 medium pots
- potato masher or fork
- microplane or grater
- medium skillet

COOKING TIP

If green bean sauce appears watery, continue to simmer and shake. If sauce appears greasy, add another tablespoon or two of water and stir rapidly to re-emulsify.

ALLERGENS

Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 560kcal, Fat 34g, Carbs 55g, Protein 11g



1. Prep & cook potatoes

Peel **potatoes** and cut into 1-inch pieces. Place in a medium pot with enough **salted water** to cover by 1 inch. Cover and bring to a boil over high heat. Reduce heat to medium and simmer, uncovered, until potatoes are easily pierced with a knife, about 15 minutes; drain and return to pot.



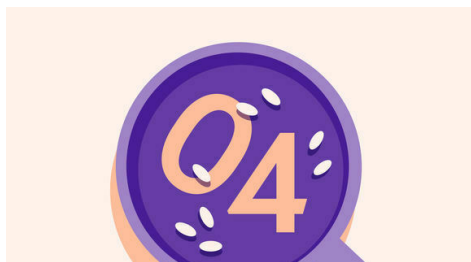
2. Mash potatoes

To pot with **potatoes**, add **sour cream** and **4 tablespoons butter**; mash with a potato masher or fork until smooth. Add **¼ cup milk** (or more depending on desired consistency), and fold with a spatula to combine.



3. Serve mashed potatoes

Season **creamy mashed potatoes** to taste with **salt** and **pepper**. Cover to keep warm or serve immediately with **butter** over top, if desired. Enjoy!

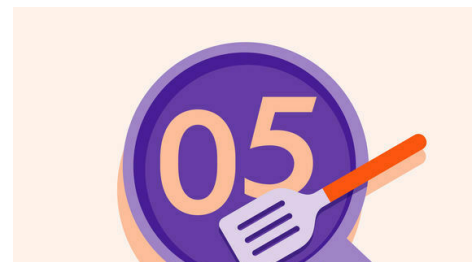


4. Prep ingredients

Bring a medium pot of **salted water** to a boil over high heat.

Trim stem ends from **green beans**. Finely chop **2 teaspoons garlic**.

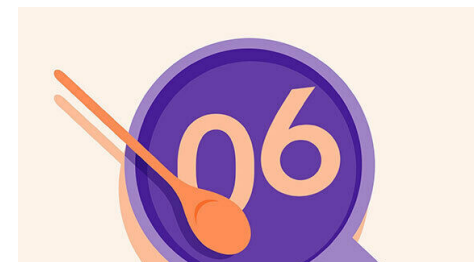
Into a small bowl, finely grate **1 teaspoon lemon zest** and squeeze **1½ tablespoons juice**; stir in **2 tablespoons water**; set aside for step 6. Fill a large bowl halfway with water and ice.



5. Blanch beans, start sauce

Add **beans** to pot with boiling **salted water**; cook until crisp-tender, about 3 minutes. Transfer to ice bath and let chill completely; drain and pat dry with a clean kitchen or paper towel.

In a medium skillet over medium, heat **4 tablespoons butter** and **almonds**; cook, stirring frequently, until almonds are browned and nutty, 4–6 minutes.



6. Finish, serve green beans

To skillet with **almonds**, add **chopped garlic**; cook, stirring, until lightly browned, 1–2 minutes. Add **lemon mixture**; increase heat to high. Stir rapidly until sauce is glossy, 30–60 seconds. Add **beans**; reduce heat to medium. Cook, tossing, until warmed through, 1 minute. Season to taste; transfer to serving dish.

Serve **green bean almondine** topped with **fried shallots**. Enjoy!