

Honey Cashew Green Beans



Fold or cut here to fit in recipe box.

Honey Cashew Green Beans

½ pound fresh green beans, trimmed
2 tablespoons coarsely chopped cashews
4½ teaspoons butter or margarine
1 tablespoon honey

Directions

Place beans in a steamer basket. Place in a saucepan over one inch of water; bring to a boil. Cover and steam for 8 - 10 minutes or until crisp tender. Meanwhile, in a small skillet, sauté cashews in butter for about two minutes, or until golden brown. Stir in honey and heat through. Transfer beans to a serving bowl and toss to coat. Serve immediately.

