

## Green Beans with Dijon

**Servings:** 4

**Prep time:** 5 minutes

**Cook time:** 5 - 7 minutes (steaming)

### Ingredients:

- 1 pound fresh green beans, trimmed
- 2 tablespoons Dijon mustard
- 1 tablespoon olive oil
- 1 teaspoon lemon juice (optional)
- Salt and pepper to taste

## Directions:

### *Step 1*

#### **Steam the Green Beans:**

- Fill a pot with a few inches of water and bring to a boil.
- Add a steamer basket to the pot.
- Add the trimmed green beans to the steamer basket and cover the pot.

### *Step 2*

#### **Make the Dijon Mustard Dressing:**

- In a small bowl, whisk together the Dijon mustard, olive oil, and lemon juice (if using).
- Season with salt and pepper to taste.

### *Step 3*

#### **Toss and Serve:**

- Transfer the steamed green beans to a serving bowl.
- Pour the Dijon mustard dressing over the green beans and toss to coat evenly.
- Serve immediately or let them cool slightly before serving.

## *Tips and Variations*

- **Add-ins:** Toss in some chopped toasted almonds, toasted sesame seeds, or chopped fresh herbs like dill or parsley.
- **Spice it up:** Add a pinch of red pepper flakes to the dressing for a bit of heat.
- **Make Ahead:** You can steam the green beans ahead of time and store them in the refrigerator. Prepare the dressing just before serving.