



Creamy Green Beans with a Bite

- 2 lbs. green beans
- 3 Tbsp. mayonnaise
- 3 Tbsp. red onion, diced
- 2 Tbsp. horseradish
- 2 Tbsp. sour cream
- 1/2 tsp. garlic, minced
- 1/4 tsp. pepper
- 4 slices bacon, cooked and crumbled
- 1 hard cooked egg, finely chopped
- 1/2 cup Almond Accents® Italian Parmesan sliced almonds
- 1/3 cup parsley, chopped



Preparation Time : 25 minutes

In large pot, bring 4 quarts water to boil. Add green beans, cooking 3 minutes. Remove from boiling water and rinse in cold water. Dry. In small bowl, combine mayonnaise, red onion, horseradish, sour cream, garlic, and pepper. Refrigerate until ready to serve.

Toss dressing with green beans, mixing well. Place on platter and sprinkle bacon, egg, and Almond Accents on top. Garnish with parsley. Serve at room temperature.

Makes 6 servings

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