

Garlicky Green Beans with Crispy Onions

Makes: 6 servings

Total Time: 25 minutes

Ingredients:

- 1 large yellow onion, halved and thinly sliced
- ¼ cup all-purpose flour
- 2 tablespoons panko
- ½ teaspoon salt
- Freshly ground black pepper
- Canola oil

- 3 tablespoons butter
- 3 cloves garlic, minced
- 1 lb green beans, trimmed
- ½ cup chicken broth
- Freshly ground black pepper
- Kosher salt
- 1 cup Parmesan

Directions

In a large mixing bowl, toss the onions with flour, breadcrumbs, salt and pepper. Shake onions in your hand to discard excess flour.

Heat ½-inch of oil in a 12-inch cast iron skillet until very hot. You can drop a splash of water in to test, if it's hot enough the water will hiss.

Add onions a handful at a time and fry until a light golden brown. Remove with a large slotted spoon, shaking off a bit of oil and spread on paper towels to drain. Repeat with remaining onions. Set aside until needed.

Heat a large sauté pan over medium-high heat. Melt butter with garlic and cook for 1 minute. Add green beans and broth. Season with salt and pepper.

Cover with lid to steam, cook until al dente, about 5-7 minutes. Sprinkle with Parmesan and cover again until melted.

Top with onions and serve immediately.