

Green Beans with Almonds, Prosciutto and Paprika

If the fortified towers of Parador de Jarandilla de la Vera didn't give it away, the 15th-century castle's wrought-iron chandeliers and carved wooden ceiling certainly telegraphed an elaborate feast to come. As I sat down to a massive roasted duck leg with plump cherries, it was easy to imagine the medieval splendor that once surrounded Spanish emperor Carlos V, who spent several of his final months strolling among the chestnut trees outside.

4 Servings

Ingredients

4	tablespoons extra-virgin olive oil, divided
1/4	cup slivered almonds
2	ounces thinly sliced serrano ham or prosciutto, sliced into 1/4 inch-wide ribbons
2	medium garlic cloves, minced
1	pound green beans, trimmed and halved
	Kosher salt and ground black pepper (1/2 tsp each)
1/4	cup water
1/4	cup water
1/2	teaspoon smoked paprika

Directions

- In a 14-inch skillet over medium, heat 2 tablespoons of oil until shimmering. Add the almonds and cook, stirring often, until lightly golden, about 2 minutes. Add the ham and garlic and cook, stirring, until the ham crisps and the garlic is fragrant, another 2 minutes. Transfer to a small bowl; set aside.
- To the same skillet over medium-high, add the remaining 2 tablespoons oil and heat until smoking. Add the beans and 1/2 teaspoon each salt and pepper. Cook, stirring only a few times, until the beans are lightly charred, about 4 minutes. Return the ham-almond mixture to the pan and add 1/4 cup water. Cover, reduce to low and cook, occasionally shaking the pan, until the beans are tender-crisp, about 3 minutes. Taste and season with salt and pepper, then transfer to a serving dish.
- Set the skillet over medium-high and add 1/4 cup water. Bring to a simmer and cook, scraping up the browned bits, until the liquid has reduced to about 2 tablespoons, about 2 minutes. Watch carefully, since this reduces very quickly at the end!
- Remove from the heat and stir in the paprika. Drizzle the sauce over the beans and serve.

Tip: Don't stir the beans too often after adding them to the pan. Stirring only a few times allows the beans to take on some char that adds flavor to the finished dish.

RG Note:

1. Even 12 ounces of green beans really does not fit in a 14" pan
2. Cynthia did not like these proportions with 12 ounces of green beans. She said it was "too meaty"

Web page: <https://www.177milkstreet.com/recipes/spanish-green-beans>

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MODIFIED - HALF RECIPE

2 Servings

Ingredients

2	tablespoons extra-virgin olive oil, divided
1/8	cup slivered almonds
1	ounces thinly sliced serrano ham or prosciutto, sliced into 1/4 inch-wide ribbons
1	medium garlic clove, minced
1/2	pound green beans, trimmed and halved
	Kosher salt and ground black pepper (1/4 tsp each)
1/8	cup water
1/8	cup water
1/4	teaspoon smoked paprika

Directions

- In a 12-inch skillet over medium, heat 1 tablespoon of oil until shimmering. Add the almonds and cook, stirring often, until lightly golden, about 2 minutes.
- Add the ham and garlic and cook, stirring, until the ham crisps and the garlic is fragrant, another 2 minutes. Transfer to a small bowl; set aside.
- To the same skillet over medium-high, add the remaining 1 tablespoon oil and heat until smoking. Add the beans and 1/4 teaspoon each salt and pepper. Cook, stirring only a few times, until the beans are lightly charred, about 5 minutes.
- Return the ham-almond mixture to the pan and add 1/8 cup water. Cover, reduce to low and cook, occasionally shaking the pan, until the beans are tender-crisp, about 3 minutes. Taste and season with salt and pepper, then transfer to a serving dish.
- Set the skillet over medium-high and add 1/8 cup water. Bring to a simmer and cook, scraping up the browned bits, until the liquid has reduced to about 1 tablespoon, about 2 minutes. Watch carefully, since this reduces very quickly at the end!
- Remove from the heat and stir in the paprika. Drizzle the sauce over the beans and serve.

Tip: Don't stir the beans too often after adding them to the pan. Stirring only a few times allows the beans to take on some char that adds flavor to the finished dish.

RG NOTE:

We made this using two Trader Joe's products - Haricot Verts and Prosciutto from Germany.