



Brown Butter Hazelnut Green Bean Noel

A Dish with a Story

This recipe is called Green Bean Noel. My friend Marie named it. She serves it every Christmas Eve. I still laugh at that.

She said plain green beans felt too simple for a party. So she dressed them up. She added nuts and special butter. It turned a side dish into a celebration. What's your favorite holiday food tradition? I'd love to hear about it.

Why We Snap the Beans

First, we snap off the stem ends. This matters. It gets rid of the tough,

stringy part. No one likes a chewy bean end.

It also slows you down. Cooking is not just about eating. It's about the doing. The snap, snap, snap sound is nice. It makes you part of the process. That's a good feeling.

The Magic of Brown Butter

Now for the magic. You cook butter until it turns brown. It smells amazing. Like toasted nuts and caramel. *Fun fact: this is called "beurre noisette" in French. It means "hazelnut butter" because of its color and smell!*

This changes everything. It turns plain melted butter into something special. It adds a deep, cozy flavor. This little step makes the whole dish sing.

Putting It All Together

We cook the beans just until bright green. Then we shock them in ice water. This stops the cooking. It keeps them crisp and pretty.

Later, we warm them up in a pan. We toss them with that glorious brown butter and nuts. The warm nuts get all shiny and happy. Do you prefer your green beans soft or crisp? I'm always team crisp!

A Simple Lesson

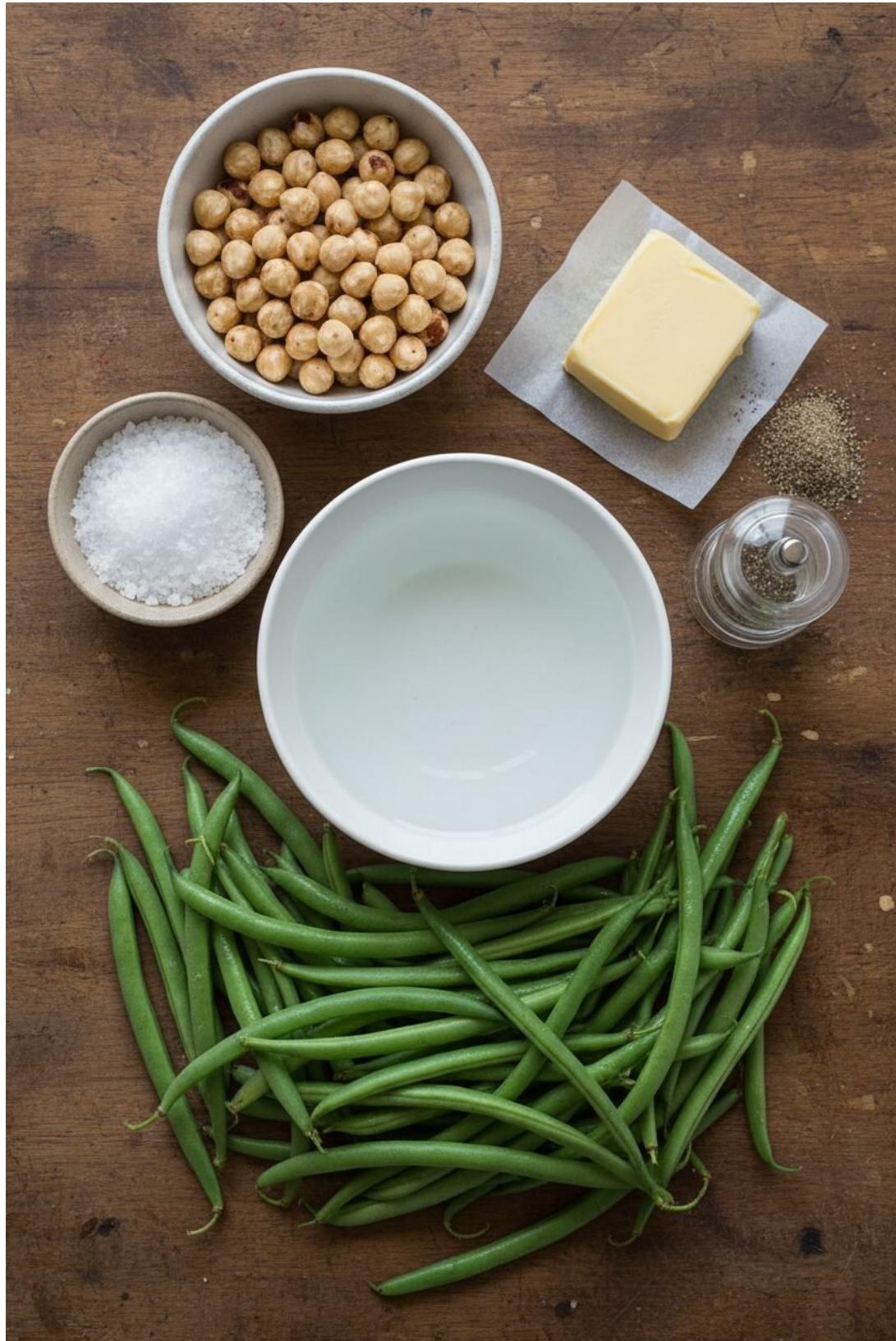
This recipe teaches a good lesson. Small touches make a big difference. A snap, a toast, a brown. These are tiny acts of care.

Food is more than fuel. It is a way to show love. It is a way to make a Tuesday feel special. That is why this matters. What small touch will

you add to your next meal? Try this one and see.

Ingredients:

Ingredient	Amount	Notes
Table salt	1 teaspoon	For boiling water
Green beans	1 pound	Stem ends snapped off
Unsalted butter	4 tablespoons	
Hazelnuts	½ cup (about 2 ½ ounces)	Skinned, chopped fine, and toasted
Salt and ground black pepper	To taste	
Water	¼ cup	For reheating beans



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Instructions

Step 1: First, get your beans ready for their bath. Boil a big pot of water with the salt. Add your green beans. Cook them just until they turn bright green. This only takes a few minutes. Have a bowl of icy water waiting. Drain the hot beans and plunge them right into the cold. (This keeps them crisp and pretty!) When they feel cool, dry them well with a towel. A soggy bean won't get happy later.

See also Silken Chestnut Christmas Bisque

Step 2: Now, let's make the magic sauce. Melt the butter in a small pan. Swirl it often as it cooks. Watch it turn a lovely, nutty brown. It will smell amazing, like toffee. Quickly stir in your toasted hazelnuts. Let them get cozy for about a minute. What's the best sign your brown butter is ready? Share below!

Step 3: Time to bring it all together. Warm the beans in a big skillet with a little water. Toss them until they're hot. Season with a pinch of salt and pepper. Arrange them nicely on a warm platter. Pour that glorious brown butter and nuts right over the top. Serve it immediately. I still laugh at how fast this dish disappears.

Creative Twists

This recipe is like a favorite sweater. You can dress it up a little differently. Try adding a squeeze of fresh lemon juice at the end. The bright zing is wonderful. **Swap the hazelnuts for toasted almonds or pecans.** Use what you have in your cupboard. **Add a sprinkle of crispy, fried shallots on top.** It gives a lovely crunch. **Stir in a teaspoon of maple syrup to the brown butter.** It adds a sweet,

cozy note. Which one would you try first? Comment below!

Serving & Pairing Ideas

This dish shines on any table. I love it with a simple roast chicken. It's also perfect beside holiday ham. For a pretty plate, use a white platter. The green beans look so festive. A drink pairing is nice, too. Grown-ups might enjoy a glass of creamy Chardonnay. For everyone, try sparkling apple cider. The bubbles cut through the rich butter. Doesn't that sound lovely? Which would you choose tonight?

See also [Cream Cheese Frosted Pumpkin Holiday Cookies](#)



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Keeping Your Green Bean Noel Fresh

Let's talk about keeping your lovely beans. They are best eaten right away. But life happens, and leftovers are a gift.

Store them in a sealed container in the fridge. They will keep for two days. I do not recommend freezing this dish. The beans get soggy and sad.

To reheat, use a skillet with a tiny splash of water. Warm them gently over medium heat. This keeps them crisp, not mushy.

You can batch-cook the beans a day ahead. Just blanch and shock them in ice water. Dry them well and store in the fridge. The brown butter and nuts are best made fresh.

I once made the whole dish for a party that got canceled. I learned the hard way about sogginess! Now I prep parts separately. This matters because good planning makes cooking less stressful. **Have you ever tried storing it this way? Share below!**

Simple Fixes for Common Hiccups

Even grandmas have kitchen troubles. Here are three common ones and easy fixes.

First, burnt butter. Watch it like a hawk. Swirl the pan often. It goes from brown to black very fast. I remember when I burned my first batch. It smelled like trouble!

Second, soggy green beans. Do not skip the ice bath. It stops the

cooking instantly. Dry them thoroughly with a towel. This step matters for perfect texture.

Third, bland flavor. Do not be shy with the salt. Season the water for boiling. Season the butter sauce at the end. Tasting as you go builds your confidence. **Which of these problems have you run into before?**

Your Quick Questions, Answered

Q: Is this recipe gluten-free?

A: Yes, it is naturally gluten-free. Just check your butter label to be safe.

Q: Can I make any parts ahead?

A: You can prep the beans a day early. Make the brown butter sauce just before serving.

Q: What if I don't have hazelnuts?

A: Almonds or walnuts work beautifully. Toast them just the same for that cozy flavor.

Q: Can I double this for a crowd?

A: Absolutely! Use a bigger pot for the beans. Make the butter sauce in batches.

See also French Sardine Rillettes Noel Spread

Q: Any optional tips for extra flavor?

A: A tiny squeeze of lemon juice at the end is lovely. It makes all the flavors sing. **Which tip will you try first?**

A Cozy Word Before You Go

I hope you enjoy making this dish. It always feels like a special occasion to me. The smell of toasting nuts fills the kitchen with joy.

Fun fact: Blanching green beans in salty water helps them stay a brighter green!

I would love to hear about your kitchen adventures. Your stories are my favorite thing to read. **Have you tried this recipe?** Tell me all about it in the comments below.

Happy cooking!

—Elowen Thorn.



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Brown Butter Hazelnut Green Bean Noel

Author: Elowen Thorn

Cooking Method:[Stovetop](#)



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Cuisine:[American](#)

Courses:[Side](#)

Difficulty: **Beginner**

Prep time: **10 minutes**



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Cook time: **15 minutes**

Rest time:

Total time: **25 minutes**

Servings: **4 servings**



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Calories: **180 kcal**

Best Season: **Summer**

Description

Green Beans with Toasted Hazelnuts and Brown Butter

Ingredients

- ▢ 1 teaspoon table salt
- ▢ 1 pound green beans, stem ends snapped off
- ▢ 4 tablespoons unsalted butter
- ▢ $\frac{1}{2}$ cup hazelnuts (about 2 $\frac{1}{2}$ ounces), skinned, chopped fine, and toasted
- ▢ Salt and ground black pepper

Instructions

1. Bring 2 1/2 quarts water to boil in large saucepan over high heat; add salt and green beans, return to boil, and cook until beans are bright green and crisp-tender, 3 to 4 minutes. Meanwhile, fill large bowl with ice water. Drain beans in colander and transfer beans immediately to ice water. When beans no longer feel warm to touch, drain in colander again and dry thoroughly with paper towels.
2. Heat butter in small heavy-bottomed saucepan over medium heat and cook, swirling frequently, until butter turns deep chocolate brown and becomes fragrant, 4 to 5 minutes. Add hazelnuts and cook, stirring constantly, until fragrant and combined, about 1 minute. Season with salt and pepper to taste.
3. Meanwhile, heat 1/4 cup water and beans in 12-inch skillet over high heat; cook, tossing frequently, until beans are warmed through, about 1 to 2 minutes. Season with salt and pepper to taste and arrange neatly on warm serving platter. Top beans with toasted hazelnuts and brown butter and serve immediately.

Notes

For best results, toast the hazelnuts just until fragrant to avoid burning. The green beans can be blanched and dried ahead of time, then quickly reheated before serving.

Keywords:Green Beans, Hazelnuts, Brown Butter, Side Dish, Holiday