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## Green Beans Polonaise

- 2 lb. green beans
- 3 large eggs, hard-cooked
- 1 clove garlic, crushed and peeled
- 3 slices (3 oz. total) firm-textured white sandwich bread
- 1 tsp. grated lemon zest
- ¼ tsp. salt
- ½ cup grated Parmesan cheese
- 3 Tbsp. olive oil



1. In large saucepan of boiling salted water, cook beans until tender, 4 to 5 minutes. Drain well.
2. Meanwhile, peel eggs and halve. Separate egg whites and yolks. Press yolks through sieve and coarsely chop whites.
3. Preheat broiler.
4. In food processor, pulse garlic until finely chopped. Add bread, lemon zest and salt, and pulse until fine crumbs form. Add Parmesan and oil, and pulse until crumbs are evenly moistened.
5. Place beans in broiler-proof pan in single layer. Scatter yolks over beans. Sprinkle breadcrumb mixture on top. Broil 1 to 2 minutes, until crumbs are crisp and lightly browned. Scatter chopped egg whites on top and serve.

Makes 6 servings

Per serving: 205 calories, 12 g fat, 17 g carbohydrates (5.4 g fiber), 10 g protein