**Haricot Verts - French Green Beans with Butter and Herbs**

*Use fresh herbs if available. If not, you can used dried, but use a quarter as much.*

**INGREDIENTS**

* 1 pound thin green beans (haricot vert), trimmed
* 1/4 cup red onion, chopped fine
* 3 Tbsp butter
* 2 Tbsp parsley, chopped fine
* 2 Tbsp fresh thyme leaves
* 2 Tbsp tarragon or basil, chopped fine
* 2 Tbsp chives, chopped fine
* Salt and pepper to taste
* Lemon wedges

**Directions -**

**1 Blanch the green beans:** Bring a large pot of salty water to a boil. Prepare a large bowl of ice water. Boil the beans for 2 minutes.

Plunge them into the ice water to stop the cooking and set the color. Drain the beans and pat dry on a cloth or paper towel.

**2 Sauté onions:** Heat the butter over medium-high heat in a large sauté pan. Cook the onions until translucent, about 2-3 minutes.

**3 Add green beans:** Add the green beans and sauté for 2-3 minutes, stirring often.

**4 Add seasonings:** Add all the herbs and some salt and pepper and toss to combine. Cook for 1 minute more.

Serve hot or at room temperature, with lemon wedges.