

Seasoned Salt Green Beans with Sautéed Onions

Bolstered by flavorful sautéed onions, these crisp, tender green beans are a phenomenal starter for warming up the palate. This side dish is at its best when paired with Viura-based Rioja whites. The citrus notes in particular beautifully highlight the green beans' flavor profile. Plus, the wine's medium-to-high acidity lifts the dish, enhancing its freshness and balance.

INGREDIENTS

- 2 lb Fresh Green Beans, Trimmed
- 2 tbsp Butter or Margarine
- ¼ cup Finely Diced White Onion
- 2 tbsp Melted Butter or Margarine
- 1 tbsp Seasoned Salt (Adjust to Taste)



METHOD

1. Bring a large pot of salted water to a boil.
2. In a small skillet over medium heat, melt 2 tablespoons of butter or margarine. Add the diced onions, and sauté for 3–5 minutes until soft and translucent.
3. Add the green beans to the boiling water, and cook them for 3–6 minutes, or until tender but still slightly crisp.
4. Drain the green beans well, and transfer them to a large mixing bowl.
5. Add the melted butter or margarine, seasoned salt, and sautéed onions. Toss gently until evenly coated. Serve warm.

SERVING & PAIRING SUGGESTION

Serve the green beans as a starter, paired with a Viura-based Rioja white to highlight the dish's flavor and enhance its freshness and balance.