**Lemon Walnut Green Beans**

 4 cups green beans

 1⁄2 cup sliced green onions

 1⁄4 cup chopped walnuts

 3⁄4 tbsp. crushed, dried rosemary

 3 tbsp. fresh lemon juice

 1 tsp. grated lemon rind

Wash fresh green beans; pat dry. Arrange green beans in a steamer basket over boiling water. Cover and steam for 8 to 12 minutes or until crisp-tender. Plunge beans into cold water to stop the cooking process; drain. Spray non-stick pan with cooking spray. Over medium heat, add green onions and sauté until tender. Add green beans, walnuts, rosemary and lemon juice; cook, stirring constantly, until thoroughly heated. Sprinkle with lemon rind. Serves 6.