

Sur la table

MAKE MORE GATHER OFTEN

INTRODUCING

**SUR LA TABLE
COOKWARE**





We put 50 years of cooking expertise into every pan, resulting in a chef-friendly collection that truly lives up to its name

MEET THE MATERIALS

ENAMELED CAST IRON

Built to last a lifetime, our cast iron collection offers high-heat performance in the oven and on any grill or cooktop. With thick walls that excel at holding heat, it's perfect for roasting, slow simmering, and more.



MEET THE MATERIALS

CLASSIC 5-PLY STAINLESS STEEL

Clad-metal construction sandwiches an inner core between layers of stainless steel for pro-grade performance at an approachable price. Responsive and ultra-durable, it's a great pick for any purpose.



MEET THE MATERIALS

CERAMIC NONSTICK

Derived from minerals, our non-toxic, PFOA-PFAS-free, cadmium-free, and lead-free ceramic nonstick prevents foods like eggs and fish from sticking, even when cooking with little oil. Thanks to the effortless release, cleanup is always a breeze.



MEET THE MATERIALS

CLASSIC HARD ANODIZED NONSTICK

Our professional quality, heavy-gauge hard anodized aluminum heats efficiently and evenly. Durable and responsive, it boasts a superior nonstick surface and is an excellent choice for everyday use.



SAUTÉED GREEN BEANS WITH LEMON-THYME DRESSING

Serves

Makes 4 servings

Ingredients

- Kosher salt
- 1-pound green beans, trimmed
- 2 tablespoons olive oil
- 1 medium shallot, peeled and minced
- 1 medium garlic clove, peeled and minced
- 1 tablespoon minced thyme
- 1 tablespoon lemon zest
- 1 tablespoon lemon juice
- Freshly ground black pepper

Procedure

To blanch beans: Prepare a large bowl of ice water and set aside. Bring a large pot of salted water to a rolling boil over high heat. Add the beans and cook until crisp-tender, about 4 minutes. Drain well in a colander, tossing to remove any excess liquid. Transfer the beans to the ice water bowl and when cool, drain and set aside.

To cook beans: Place a large nonstick skillet on the stove over moderate heat and add the oil. When the oil is shimmering, add the shallots and cook until tender, about 2 minutes. Add the garlic and cook until fragrant, about 1 minute. Add the beans and cook, stirring occasionally, until the beans are warmed throughout, about 3 minutes. Stir in the thyme, zest, and lemon juice. Taste and adjust seasoning with salt and pepper.

To serve: Transfer the beans to a warmed serving bowl or serve individually onto warmed plates. Serve immediately.



#MAKEMORE BEANS

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