

Sautéed Green Beans (sides)

Prep: 5 mins. Cook: 10 mins. Serves: 4

Ingredients

- 1 lb. fresh green beans, trimmed
- 1 tbsp olive oil
- 1 tbsp butter
- 3-4 cloves garlic, minced
- ½ tsp salt (or to taste)
- ¼ tsp black pepper
- 1 tsp lemon juice (optional)

Instructions

1. Bring a large pot of salted water to a boil. Add the green beans and cook for 3-4 minutes until bright green and just tender.
2. Place in an ice bath to stop the cooking. Drain well.
3. Heat the olive oil and butter in a large skillet over medium heat.
4. Add the garlic and cook for 30–60 seconds, stirring constantly, until fragrant.
5. Add the green beans and sauté for 3–5 minutes, tossing frequently, until heated through and lightly browned.
6. Season with salt, pepper, and finish with a squeeze of lemon juice. Serve immediately.

