

GARLIC GREEN BEANS

This is a recipe I make all the time. It's incredibly easy and it really features the green beans. It leaves them with a bit of crunch, allowing their flavor to come through. Accompanied with thinly sliced garlic, these vibrant green beans are a great side dish.

Ingredients.

1/2 lb green beans, trimmed
1 clove garlic, peeled and very thinly sliced
1/2 tablespoon butter
1/2 tablespoon extra virgin olive oil
kosher salt
freshly ground black pepper

Directions.

Prepare a bath of ice water. Bring salted water to a boil. Reduce to a simmer and toss in the green beans. Cook them for 2-3 minutes, until they are vibrant and slightly cooked. Then drain them and immediately submerge them in the ice water to stop them from cooking further. Once they are cooled, drain them. In a large pan heat the butter and olive oil over medium heat. When the butter and oil are melted add the garlic, remove the pan from the direct heat and swirl the garlic slices gently for about a minute, until they are fragrant. Return the pan to the heat and add in the green beans, stirring and tossing continuously until they are heated through. Transfer to a serving dish, season with salt and pepper.

Provides 4 side servings.

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