

GARLIC GREEN BEANS & MUSHROOMS

Sauteed with onion and garlic, fresh green beans and mushrooms make a delicious combo.

INGREDIENTS

1 pound fresh green beans (or mixture of green, yellow, or even purple beans), trimmed
1 tablespoon olive oil
1 small onion, diced
3 cloves of garlic, minced
8 ounces mushrooms (shiitake or other), sliced
1 tablespoon lemon juice
salt & pepper to taste

DIRECTIONS

- Bring a pot of water to boil. Add beans and cook for 2-3 minutes.
- Remove beans and immediately drop into ice water. Drain, pat dry, and set aside for a few minutes.
- Heat olive oil in a pan over medium heat and add onions. Cook 3-4 minutes.
- Add garlic and cook for 1-2 minutes while stirring.
- Add mushrooms and cook until soft.
- Add beans and cook for just a couple of minutes until beans are heated.
- Add lemon juice and salt & pepper to taste. Stir to mix well.
- Remove from heat and enjoy. *(Great drizzled with good balsamic too!)*

