



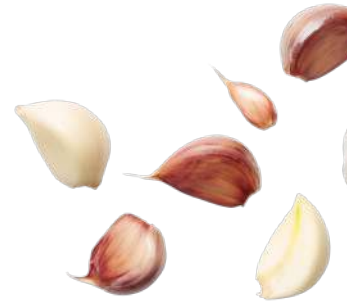
Garlic Green Beans

BY CHEF MELANI BASTIANS



Ingredients:

- 1 pound fresh green beans, trimmed and snapped in half
- 3 tablespoons butter
- 3 cloves garlic, minced
- ½ teaspoon lemon-pepper seasoning, or more to taste
- Salt to taste



Directions:

STEP 1: Place green beans into a large skillet and cover with water. Bring to a boil. Reduce heat to medium-low and simmer until beans just start to soften, 3 to 5 minutes. Drain and return to the skillet.

STEP 2: Add butter and stir until melted, 1 to 2 minutes.

STEP 3: Add garlic. Cook until tender and fragrant, 1 to 2 minutes.

STEP 4: Season with lemon-pepper seasoning and salt before serving.

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