

Buttery Garlic Green Beans

This green bean recipe uses fresh green beans and garlic, making it an easy, healthy, and flavorful side dish.

Recipe by [LookWhatsCooking](#)

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Prep Time:

5 mins

Cook Time:

10 mins

Total Time:

15 mins

Ingredients

- 1 pound fresh green beans, trimmed and snapped in half
- 3 tablespoons butter
- 3 cloves garlic, minced
- $\frac{1}{8}$ teaspoon lemon-pepper seasoning, or more to taste
- salt to taste

Directions

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.
2. Drain and return to the skillet. Add butter and stir until melted, 1 to 2 minutes.
3. Add garlic; cook until tender and fragrant, 1 to 2 minutes.
4. Season with lemon-pepper seasoning and salt before serving.