



Buttery Garlic Green Beans

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Prep
10 m

Cook
10 m

Ready In
20 m

Recipe By: LookWhatsCooking

"Only fresh green beans and garlic will do for this easy, healthy, and flavorful side dish."

Ingredients

1 pound fresh green beans, trimmed and snapped in half 2 pinches lemon pepper
3 tablespoons butter salt to taste
3 cloves garlic, minced

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 start to soften, about 5 minutes. Drain water. Add butter to green beans; cook and stir until butter is melted, 2 to 3 minutes.
- 2 Cook and stir garlic with green beans until garlic is tender and fragrant, 3 to 4 minutes. Season with lemon pepper and salt.

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