

GARLIC GREEN BEANS

Serves: 8

Total time: 15 minutes

By: Sarah Jennings

Ingredients

- 32 ounces (or more) Fresh Green Beans, washed and trimmed
- 5 or 6 Garlic cloves, roughly chopped
- Olive Oil
- Salt and Pepper



Directions

1. Fill a large bowl/pot about half full with ice water and set aside.
2. Blanch your green beans: fill a large stockpot about $\frac{2}{3}$ full with water and bring to a boil. Add green beans and a hearty pinch of salt to the water. Let beans boil for no more than 3-4 minutes.
3. Drain beans and transfer to the ice water. Let them stay in the ice bath for 4-5 minutes then drain green beans completely.
4. Heat a large skillet over medium-low and add olive oil to coat the bottom of the pan. Toss in roughly chopped garlic and salt and pepper to the heated olive oil. Let simmer for a few minutes until the garlic becomes very aromatic but not long enough for the garlic to brown or burn. Toss in drained green beans to the pan and toss to fully coat in the garlic olive oil. Heat beans until just heated through and serve.