



BUTTERY GARLIC GREEN BEANS

By Lookwhatscooking.com

Prep Time: 5 mins Cook Time: 10 mins Total Time: 15 mins
Servings: 4

Green bean recipes make the greatest side dishes. They take very little time to cook and, depending on the method, even less time to prep. This easy recipe for sautéed green beans is a perfect case in point. It preps in just 5 minutes, cooks in about 10 (depending on how crunchy you like your green beans), and is ready in 15 minutes. With hundreds of ratings and reviews, this green bean recipe is a favorite choice of our Allrecipes home cooks.

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

- 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.*

Nutrition Facts (per serving)

<i>116</i>	<i>Calories</i>
<i>9g</i>	<i>Fat</i>
<i>9g</i>	<i>Carbs</i>
<i>2g</i>	<i>Protein</i>

How to Trim Fresh Green Beans Fast

There are a few ways to trim green beans, from snapping off the ends to trimming them with a paring knife one by one. But many home cooks and chefs alike swear by a method that happens to be the easiest. Here's how to trim green beans fast:

- 1. First, line up the green beans on your cutting board so the tips are all even. You can either keep them somewhat bunched up or spread them out.*
- 2. Next, using a chef's knife or paring knife, cut off the tips with just one slice.*
- 3. Flip the beans so the tips will be closer to the hand you cut with, and realign them if necessary. Once again, slice the green beans in a single motion.*

And just like that, you're done! If you want shorter green beans, you can line them up again and cut them to your desired length. For this buttery garlic green beans recipe, you'll just need to cut your trimmed green beans in half. So easy!