

My Favorite Green Beans

8 ounces of fresh green beans, ends trimmed and cut in half
1 tablespoon butter, divided
4 ounces mushrooms
1 garlic clove
2 tablespoons sliced almonds
Salt to taste



In a medium sauce pan, boil salted water. Add the green beans once the water is boiling and cook for about 7 minutes or until the green beans are cooked but still crunchy. Drain and plunge into ice water to stop them from cooking.

While the green beans are boiling, melt half of the butter in a large skillet over medium heat. Add the mushrooms and cook until they have released their liquid and are soft. Stir in the garlic and cook about 30 seconds until fragrant. Add the almonds.

Drain the green beans and add them to the mushroom mixture. Add the rest of the butter and season with the salt. Cook on medium until warm. Serve immediately.

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