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| |  | | --- | | Buttery Garlic Green Beans  C:\Users\Jen\AppData\Local\Microsoft\Windows\INetCache\IE\VO1GFJSK\Vinilo_decorativo_gorro_chef_2[1].png  This recipe can make use of Riverside’s farm-fresh green beans.  **Ingredients**  -1 pound fresh green beans, trimmed and snapped in half  -3 tablespoons butter  -3 cloves garlic, minced  -2 pinches lemon pepper  -Salt to taste  **Directions:**  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.  Cook and stir garlic with green beans until garlic is tender and fragrant, 3 to 4 minutes.  Season with lemon pepper and salt (*we like to add a little garlic powder, too*).    Photo/recipe: allrecipes.com | |