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| Buttery Garlic Green BeansC:\Users\Jen\AppData\Local\Microsoft\Windows\INetCache\IE\VO1GFJSK\Vinilo_decorativo_gorro_chef_2[1].pngThis 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 |

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