



Garlic Butter Green Beans



4 servings



15 minutes

INGREDIENTS

- 1 pound fresh green beans, aka string beans, ends trimmed
- 2 tablespoons unsalted butter
- 2 cloves garlic, minced
- $\frac{1}{2}$ teaspoon kosher salt, + more for seasoning the boiling water
- $\frac{1}{4}$ teaspoon ground black pepper
- 1 teaspoon lemon zest – Optional

DIRECTIONS

1. Place 6 cups of water and 2 tablespoons salt in a large pot over medium-high heat. Cover and bring it to a boil.
2. Meanwhile, fill a large bowl with ice and water. Line a sheet pan with a few sheets of paper towel. Set them aside.
3. Carefully add the green beans into the boiling water. Cook until crisp and tender, 5 minutes.
4. Using a slotted spoon or a spider strainer, transfer the green beans into the ice water. Let them cool to room temperature completely for about 5 minutes. Drain and then transfer on to the sheet pan lined with paper towels. Dry as much as you can.
5. Melt the butter in a large skillet (10 or 12 inch) over medium heat. Add the garlic and cook, stirring constantly, 30 seconds.
- 6.
7. Add in the green beans and gently stir to make sure they are coated with the butter and garlic mixture. Sauté, turning often, for 2-3 minutes or until green beans are softened but still tender.
8. If preferred, toss in the lemon zest at the last minute. Transfer the beans on a plate and serve.