

# BUFFALO STYLE GREEN BEANS



## INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Olive Oil	4 Tsp.	Garlic, Minced	2 Cloves
Worcestershire Sauce	1 Tbsp.	Green Snap Beans, Trimmed	3/4 lb
Lemon Juice	1 Tbsp.	Black Pepper	To Taste
Hot Pepper Sauce	2 Tsp.	Table Salt	To Taste
Plum Tomatoes, Diced	2		



## PREPARATION

- Fill a large pot with water and bring it to a boil. Add the trimmed green snap beans to the boiling water, and cook for 2-3 minutes, until they are slightly tender. Drain the green snap beans and set them aside.
- In a large mixing bowl, combine the olive oil, Worcestershire sauce, lemon juice, hot pepper sauce, minced garlic, black pepper, and table salt. Mix well to combine all the ingredients.
- Add the cooked green snap beans to the mixing bowl, and toss them with the sauce mixture until they are well coated.
- Heat a large skillet over medium-high heat. Once heated, add the coated green snap beans to the skillet and cook them for 5-7 minutes, stirring occasionally, until they are slightly charred and crispy.
- Once cooked, remove the skillet from heat and transfer the green snap beans to a serving dish.
- Top the green snap beans with the diced plum tomatoes and serve immediately as a spicy and flavorful side dish.