

GREEN BEANS AND MUSHROOMS WITH CRISPY SHALLOTS



SERVING SIZE

4



INGREDIENTS

ITEM

Large Shallots, Peeled and Thinly Sliced
Mushrooms, Sliced
Cloves Garlic, Minced
Green Beans, Trimmed

QUANTITY

2
8 Oz.
4
8 Oz.

ITEM

Olive Oil
Fresh Lemon Juice
Salt and pepper

QUANTITY

3 Tbsp.
1 Tsp.
To Taste



PREPARATION

- ☛ Heat 2 tbsp. of olive oil in a pan over medium heat.
- ☛ Add thinly sliced shallots and fry until golden brown and crispy. Once done remove from the pan and set aside.
- ☛ In the same pan, add the remaining olive oil.
- ☛ Add sliced mushrooms and saute until they release their moisture and become golden brown.
- ☛ Add minced garlic to the mushrooms and sauté for about 1-2 minutes until fragrant.
- ☛ Meanwhile, bring a pot of salted water to a boil. Add the trimmed green beans and cook for 2-3 minutes until they are bright green but still crisp. Drain and set aside.
- ☛ Add the blanched green beans to the mushroom and garlic mixture.
- ☛ Squeeze fresh lemon juice over the vegetables for a burst of citrus flavor.
- ☛ Season with salt and pepper according to taste.
- ☛ Transfer the green bean and mushroom mixture to a serving platter. Top with the crispy shallots for a delightful crunch.
- ☛ Enjoy!