

CURRIED GREEN BEANS



SERVING SIZE

2



INGREDIENTS

ITEM

Fresh Green Beans, Trimmed
Vegetable Stock
Cloves Garlic, Minced
Curry Powder
Kosher Salt
Black Pepper

QUANTITY

1 Lb.
1 Cup
2
1 Tsp.
½ Tsp.
¼ Tsp.



PREPARATION

- Bring a skillet or saucepan to medium heat.
- Add vegetable stock, green beans, and garlic.
- Stir in curry powder, salt, and black pepper.
- Cover and simmer for 6-8 minutes, or until the green beans become tender but still crisp.
- Remove the lid and cook another 1-2 minutes to let the liquid reduce slightly.
- Serve warm with any remaining curry broth spooned over the top. Enjoy!