

LEMON GREEN BEANS



SERVING SIZE

2



INGREDIENTS

ITEM

Fresh Lemon Juice
Garlic Clove, Grated
Sea Salt
Fresh Thyme Leaves

QUANTITY

1 Tbsp.
1
½ Tsp.
1 Tbsp.

ITEM

Extra-virgin Olive Oil
Fresh Green Beans, Trimmed
Water
Freshly Ground Black Pepper

QUANTITY

2 Tsp.
4 Cups
3 Tbsp.
To Taste



PREPARATION

- In a small bowl, mix lemon juice, grated garlic, sea salt, and fresh thyme. Set aside.
- Heat olive oil in a skillet over medium heat. Add green beans and sauté 2-3 minutes.
- Add water, cover, and steam for 4-5 minutes until beans are tender-crisp.
- Remove lid and pour the lemon mixture over the green beans. Toss to coat.
- Cook 1 more minute, season with black pepper, and remove from heat.
- Serve warm with extra lemon juice if desired. Enjoy!