

BLACKENED GREEN BEANS



SERVING SIZE

2



INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Fresh green beans (trimmed, cut into 2-inch pieces)	8 cups	Garlic cloves, minced	2
Oil	½ tbsp	Blackening seasoning	2 tsp
Shallot, finely chopped	⅓ cup	Lemon (for serving)	Optional



PREPARATION

- Heat oil in a large skillet over medium-high heat.
- Add green beans and cook 4-5 minutes, stirring occasionally, until lightly charred and crisp-tender.
- Add chopped shallot and cook 1-2 minutes until softened.
- Stir in garlic and blackening seasoning. Cook 30-60 seconds until fragrant and evenly coated.
- Remove from heat and serve warm. Squeeze fresh lemon juice over the top if desired.