

# GARLIC BUTTER SAUTÉED GREEN BEANS

## INGREDIENTS

- 1 lb green beans,  
stems snapped off
- 1 tsp olive oil
- ¼ tsp sea salt
- ¼ c veggie stock
- 1 tbsp butter
- 3 cloves garlic, minced
- ½ tsp lemon zest
- ¼ tsp pepper

## DIRECTIONS

In large skillet over medium-high, heat oil. Once oil is hot add green beans and salt.

Cook for 5 minutes, until lightly blistered.

Pour in stock, cover, and cook 2 minutes.

Uncover, reduce heat to low and cook until liquid evaporates, approximately 5-7 minutes.

Stir in butter, garlic, lemon zest, and pepper, cook 1 minute.