



How the heck do I cook

GARLIC PARM GREEN BEANS

Baxter
COMMUNITY CENTER

GARLIC PARM GREEN BEANS (CANNED)

SERVINGS: 12

PREPPING TIME: 5MIN

COOKING TIME: 45 MIN

Canned green beans can feel a bit bland and boring...but they are a great cost effective item to keep stocked in you pantry. Try doctoring them up a bit to turn them into a 5 star side dish like these garlic Parmesan canned green beans. This recipe also works with fresh or frozen green beans!

INGREDIENTS

- 2 14.5 oz cans green beans
- 1 tbsp butter
- 2 tsp olive oil
- 4-5 large cloves garlic thinly sliced
- 1/3 cup shredded Parmesan cheese
- salt & pepper to taste

DIRECTIONS

1. Melt the butter in a large skillet over medium heat. Pour in the olive oil, stirring the two together.
2. Once hot, add the garlic to the skillet. Stirring frequently, let the garlic saute and brown lightly. This will only take a minute.
3. Add the drained beans to the skillet. Season them with salt & pepper. Toss the beans a couple times while they cook.
4. Cook the beans until tender & infused with flavor, tossing regularly- roughly 6-8 minutes.
5. Remove the beans from heat.
6. Serve the still hot beans on waiting plates, topped with Parmesan cheese.