



Browned Butter Green Beans with Garlic Parmesan Breadcrumbs

Recipe By JASMIN QUEEN

SERVES: 6

GREEN BEANS:

- ☐ 2 tbsp vegetable oil
- ☐ 1 lb green beans
- ☐ 1 cup vegetable stock

- ☐ 3 tbsp butter
- ☐ 1 tbsp garlic, minced
- ☐ ½ lemon, juiced
- ☐ salt and pepper, to taste

PARMESAN BREADCRUMBS:

- ☐ ½ cup butter, melted
- ☐ 1 cup breadcrumbs

- ☐ ¼ cup parmesan cheese
- ☐ 2 tsp garlic powder

DIRECTIONS:

- ☐ 1. Heat oil in a large pan over high heat until lightly smoking. Add green beans in a single layer and season with salt and pepper.
- ☐ 2. Cook without moving for about 2 minutes, until lightly browned. Stir and cook for another 2 minutes, until browned again.
- ☐ 3. Lower the heat to medium, add the stock, butter, and garlic. Cover the pan and cook for an additional 8–10 minutes.
- ☐ 4. While the green beans are cooking, prepare the garlic parmesan breadcrumbs by combining melted butter, breadcrumbs, parmesan cheese, and garlic powder in a bowl. Mix well.
- ☐ 5. Remove the green beans and sauce from the pan and transfer to a serving plate.
- ☐ 6. Squeeze lemon over the green beans and sprinkle breadcrumbs on top before serving.

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