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# Green Beans with Gorgonzola Cheese

*Shirley Maroney*

*Nettles Island Cooking in Paradise - 2014*

**2 cups fresh or frozen green beans, cut into one-inch lengths**

**2 carrots, cut into slices**

**2 cups fresh mushrooms, sliced**

**2 tablespoons butter**

**8 ounces Gorgonzola cheese, crumbled**

**salt (to taste)**

**pepper (to taste)**

In a saucepan, place the green beans and carrots into one inch of boiling water. Cover and cook until tender, then drain.

In a skillet over medium heat, melt the butter. Add the mushrooms and saute' until tender. Stir in the green beans and carrots.

Cook for 5 minutes over medium heat.

Sp[rinkle with cheese. Toss gently. Season with salt and pepper if desired.

## **Side Dishes**

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*Per Serving (excluding unknown items): 1110 Calories; 97g Fat (72.6% calories from fat); 53g Protein; 29g Carbohydrate; 6g Dietary Fiber; 265mg Cholesterol; 3449mg Sodium. Exchanges: 7 Lean Meat; 4 1/2 Vegetable; 15 Fat; 1/2 Other Carbohydrates.*