

Snappy Green Beans

Tammy Neubauer - Ida Grove, Ia

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Servings: 6

Start to Finish Time: 15 minutes

2 pounds fresh green beans, trimmed

2 teaspoons butter, melted

2 tablespoons fresh parsley, minced

2 teaspoons lemon juice

1/2 teaspoon salt

1/8 teaspoon pepper

Place the beans in a large saucepan and cover with water. Bring to a boil.

Cook, uncovered, for 8 to 10 minutes or until crisp-tender. Drain well. Remove from the heat.

Add the butter, parsley, lemon juice, salt and pepper. Toss to coat.

Per Serving (excluding unknown items): 12 Calories; 1g Fat (90.2% calories from fat); trace Protein; trace Carbohydrate; trace Dietary Fiber; 3mg Cholesterol; 191mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 0 Fruit; 1/2 Fat.