

## SAUTÉED GARLIC GREEN BEANS

*This green bean dish is an all-around favorite when green beans are in season*



Serves: 4

- o 1 quart fresh green beans
- o 2 teaspoons olive oil
- o 2 cloves garlic, minced
- o 2 tablespoons mirin (sweet Asian cooking wine)
- o Kosher salt
- o fresh ground black pepper

In medium saucepan, bring 2 cups water to a boil. Add 1-teaspoon salt and the green beans. Cook beans for 5 minutes then drain.

Heat olive oil in a sauté pan over medium-high heat. Add green beans and garlic. Sauté for 10 minutes, stirring occasionally.

Add mirin, salt & pepper and continue to sauté for approximately 5 minutes or until mirin has evaporated.