

GREEN BEANS

<https://lustron.home.blog/2020/8/1/green-beans>

INGREDIENTS

- Fresh Green Beans
- Knife and Cutting Board
- Small Saucepan and Slotted Spoon
- Water
- Salt and Butter

Directions

- Rinse your green beans, transfer to your cutting board.
- Cut off both ends of the green beans, cut into 1 1/2 - 2 inch pieces, then transfer to your saucepan.
- Add enough water to cover, add 1 Tbsp salt to pan, and place over medium high heat. Cook for at least 5 minutes.
- Use a slotted spoon to transfer cooked beans onto serving dishes. Once plated, top with salt and a thin pad of butter.