

Green Beans with Garlic and Lemon

Ingredients

2 lbs. fresh green beans, washed and trimmed
2 Tbsp. olive oil
1 clove garlic, minced
juice and zest of 2 lemons

Directions

Bring a large pot of water to boil over medium-high heat.
Add green beans, and cook for 5-7 minutes, until crisp-tender.
Meanwhile, prepare an ice water bath by placing ice cubes in a large bowl and filling with water.
Drain green beans, and immediately plunge into ice water bath.
Heat olive oil in a large skillet. Add garlic and cook 1 minute.
Add green beans and cook 1-2 minutes to coat with oil. Remove from heat.
Toss green beans with lemon juice and lemon zest.
Serve immediately.