



Pan Fried Green Beans

Jacob · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

5

Description

Learn how to cook fresh green beans with this easy recipe These green beans were the side dish my grandmother served most often because we all love them They are done but not mushy like canned beans The beans are lightly charred while cooking providing a delicious grilled flavor

Ingredients

- - 1 ½ pounds fresh green beans
- trimmed and snapped - ¼ teaspoon garlic powder
- or to taste - ¼ teaspoon onion powder
- or to taste - salt and pepper to taste - 3 tablespoons olive oil

Instructions

1. Gather ingredients. Dotdash Meredith Food Studios Combine green beans
2. garlic powder
3. onion powder
4. salt
5. and pepper in a stainless steel pot over medium-high heat. Cook
6. covered
7. until beans begin to sweat. Remove the lid and stir occasionally until beans are tender. Dotdash Meredith Food Studios When beans and spices begin to char on the bottom of the pan
8. stir in olive oil and turn off heat. Cover and let stand a few minutes. Dotdash Meredith Food Studios Scrape the bottom of the pan to incorporate charred spices. Beans should have a dark
9. caramel color
10. but not black. Dotdash Meredith Food Studios