



Green Beans with Sautéed Mushrooms & Garlic

Prep Time: 5 minutes

Cook Time: 8 minutes

Servings: 4 servings as a side dish

Ingredients:

- 1 package Davison Green Beans (about 2 cups)
- 1 heaping tsp of peeled and chopped fresh garlic
- 1 to 2 cups fresh sliced white mushrooms
- 2 tbsp of Olive Us Lemon Infused Olive Oil

Instructions:

1. Fill 1/3 medium pot with water and heat on high
2. Prep beans by snapping stems off the top.
3. Once water is boiling, add beans and cook for 5 minutes.
4. Meanwhile, heat oil in a large frying pan.
5. Add garlic and cook until browned

6. Add mushrooms and cook until browned
7. Drain water from the beans and add to mushrooms and garlic
8. Stir and cook for 1 minute until beans are well glazed with garlic and mushrooms