

Garlic Green Beans

2 Tbsp Olive Oil

1 lb washed and trim fresh green beans

3 garlic cloves, minced

$\frac{1}{4}$ cup water

Salt and pepper to taste

Heat olive oil in a large skillet on medium-high heat. Add green beans and cook over heat until the color of the bean starts to change a bright green. About 2-3 minutes or so. Next, add in garlic and cook for an additional minute.

Pour in water, cover and reduce heat to low. Simmer for 2-3 minutes or until the beans are tender and water is absorbed. Remove from heat and season with salt and pepper.