Green Beans and Mushrooms with Shallots Recipe

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PERSONAL CHEF

Ingredients

- 1 pound green beans (organic)
- 1/2 pound button mushrooms, sliced
- 2 large shallots, peeled and thinly sliced
- Freshly ground black pepper to taste
- Kosher or sea salt
- 2 tablespoons olive oil
- 1 large garlic clove, minced

Directions

Blanch the green beans in a large pot of boiling salted water for 3 minutes. Drain immediately and immerse in a bowl of ice water. Then, drain them and set aside.

Heat the oil in a large sauté pan or pot and sauté the mushrooms and shallots on medium heat, tossing occasionally, until browned.

Season with salt and pepper.

Drain the beans and add to the shallots/mushroom mixture.

Add garlic and cook until fragrant and the beans are warmed through. Adjust seasoning for salt and pepper.