

## Sauteed Green Beans with Garlic Herb Butter



- 1 tablespoon butter, softened
- 3 medium garlic cloves, minced or pressed through garlic press (about 1 tablespoon)
- 1 teaspoon chopped fresh thyme leaves
- 1 teaspoon olive oil
- 1 pound green beans, stem ends snapped off, beans cut into 2-inch pieces
- Salt and ground black pepper
- 1/4 cup water
- 2 teaspoons fresh lemon juice
- 1 tablespoon chopped fresh parsley (optional)

In a small bowl, combine butter, garlic, and thyme; set aside.

In a 12 inch skillet, heat olive oil over medium heat until it's just smoking. Add beans plus 1/4 teaspoon salt and 1/8 teaspoon black pepper; cook and stir for 4-8 minutes, or until beans are spotty brown.

Add 1/4 cup water; cover and cook for 2 minutes. Remove lid and cook until all the water has evaporated.

Stir in herb butter and cook beans for 1-3 minutes longer, or until beans are crisp-tender. Toss with lemon juice and parsley if desired; serve immediately.