

Summer Savory and Garlic Green Beans Lifesambrosia.com

- Ice
- 2 tablespoons olive oil
- 1 1/2 pounds trimmed green beans
- 3 cloves garlic, minced
- 1 tablespoon fresh summer savory removed from stem
- Salt and pepper

1. Fill a large bowl with cold water and ice.

2. Bring a large pot of water to boil. Once boiling salt liberally and add in green beans. Cook 3 - 4 minutes or just until bright green.

3. Use a slotted spoon to transfer beans to ice bath to stop cooking process. Once cool, remove and pat dry.

4. Heat oil in a skillet over medium-high heat. Add beans, cook 3 - 5 minutes or until beans are tender but crisp. Add in garlic and summer savory. Cook just until garlic becomes fragrant, about a minute. Season to taste with salt and pepper and serve.