



# Garlic Parmesan Green Beans

*Servings: 6*

## **Ingredients:**

- 1 tablespoon olive oil
- 1 pound fresh green beans, stems removed
- 2 cloves garlic, minced
- ½ teaspoon salt
- ¼ teaspoon ground black pepper
- 3 tablespoons Parmesan cheese, grated

## **Directions:**

1. Heat olive oil over medium-high heat in a large skillet.
2. Add the green beans, garlic, salt, and black pepper, and toss to coat green beans evenly. Continue to sauté for about 5 - 6 minutes.
3. Remove from heat and sprinkle grated Parmesan. Toss once again until Parmesan is melted.

