

HARICOTS VERTS

2 Tbsp butter
2 Tsp chopped garlic
4 small shallots, thinly sliced
2 pound haricots verts
1 lemon, juiced and zested
2 Tbsp chopped fresh marjoram

In a sauté pan, melt the butter.

Add the garlic and shallots and sauté until the shallots begin to soften.

Add the haricots verts, lemon juice and zest and cook until crisp-tender – about 3 minutes.

Add the marjoram and season, to taste, with salt and pepper.