

Haricots Verts

Ingredients:

- 2 tbsp Butter
- 2 tsp chopped Garlic
- 4 small Shallots, thinly sliced
- 2 lbs Haricots Verts
- 1 Lemon, juiced and zested
- 2 tbsp chopped fresh Marjoram

Directions:

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.