

Parmesan Green Beans



Ingredients

2 Servings

- 500g Green Beans (*Stems Removed*)
- 1 Tbsp Extra-Virgin Olive Oil
- 1 tsp Minced Garlic (*2 cloves*)
- 1/4 tsp Pink Himalayan Salt or Sea Salt
- 1/4 tsp Ground Black Pepper
- 1 Tbsp Shredded Light Parmesan Cheese

Directions

1. Heat olive oil over medium-high heat in large pan
2. Add garlic and cook for 1 minute
3. Then add green beans, pepper and salt to pan!
4. Toss evenly to coat beans and fry for 5-6 minutes!
5. Remove from heat and sprinkle parmesan cheese!
6. Toss again until cheese is melted

