



Herbed Green Beans

Lemon and rosemary season the green beans to make a bright side dish that is excellent with fish.

- 4 cups fresh green beans (1 L)
- ¼ cup butter (50 mL)
- ¾ cup chopped onion (150 mL)
- 1 clove of garlic, minced
- ¼ cup diced celery (50 mL)
- ¼ cup chopped fresh parsley (50 mL) or 1 tsp (15 mL) dried
- 1 tbsp lemon juice (15 mL)
- ¼ tsp rosemary (1 mL)
- ½ tsp salt (2 mL)
- pepper to taste

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Wash and trim ends of **beans** and cut into 2 inch (5 cm) pieces. In a saucepan, boil sufficient water to cover prepared beans, add beans and bring water back to a boil. Reduce heat and cook until desired doneness is reached. Remove from heat, drain and reserve.

In a small saucepan, melt **butter** and sauté **onions, garlic** and **celery** until onion is transparent. Add remaining ingredients. Stir to combine and simmer for 4 minutes, stirring occasionally. Add to green beans, and toss well to coat.

Serves 6.

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This recipe is courtesy of novascotia.com and Taste of Nova Scotia. Visit novascotia.com to plan your Nova Scotia getaway.