



Easy Garden Green Beans

SUBMITTED BY: mrsimiz PHOTO BY: [Fit&Healthy Mom](#)

“This is a flavorful, simple way to dress up plain steamed green beans for an easy side dish that practically cooks itself while you are getting the rest of the meal together.”

PREP TIME 10 Min

COOK TIME 10 Min

READY IN 20 Min

SERVINGS: 4

INGREDIENTS

- 1 pound fresh green beans, trimmed
- 3 tablespoons olive oil
- 3 cloves garlic, sliced
- 1 pinch salt
- 1 pinch ground black pepper
- 2 tablespoons white wine vinegar
- 3 tablespoons freshly grated Parmesan cheese
- 2 tablespoons chopped fresh parsley

DIRECTIONS

Set a steamer basket insert into a large saucepan and fill with water to a level just below the steamer. Bring to a boil. Add green beans, and steam to your desired degree of tenderness, or about 5 minutes.

Once the beans have cooked, transfer them to a serving bowl. Toss with olive oil, garlic, salt, pepper, white wine vinegar, and Parmesan cheese. Let stand for 10 minutes. Remove garlic slices and garnish with parsley before serving.