

Pan Fried Sage Green Beans

INGREDIENTS:

- 1 1/2 pounds fresh green beans, trimmed and snapped
- 2 cloves garlic, minced
- onion powder to taste
- salt and pepper to taste
- 3 tablespoons *D'Olivo Sage Fused Olive Oil*

DIRECTIONS:

Place a pan over medium-high heat, combine green beans, garlic, onion powder, salt, and pepper. Cook, covered, until the beans begin to sweat. Remove lid and stir occasionally until beans are tender.

When the beans and spices have begun to brown on the bottom of the pan, stir in the *D'Olivo Sage Oil* and turn off the heat. Cover, and let stand a few minutes. Scrape the bottom of the pan to incorporate the browned spices. Beans should have a dark, caramel color, but not black.

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