



Everything Herbal

by Cheryl Jabz

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Herb Butter Green Beans

Tender green beans tossed in buttery garlic herb sauce for a simple, flavorful side dish that pairs beautifully with chicken, beef, pork, or holiday meals.



INGREDIENTS

- 1 lb fresh green beans
- 2 tbsp butter
- 2 garlic cloves, minced
- 1 tsp parsley
- 1 tsp dill
- Salt & pepper

INSTRUCTIONS

- 1 Steam or boil green beans until tender-crisp.
- 2 Melt butter in a skillet. Add garlic and herbs.
- 3 Toss green beans in herb butter for 3–4 minutes.



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