GREEN BEANS

WITH SHALLOTS

SERVES 6 | VEGAN, MADE WITHOUT GLUTEN

INGREDIENTS

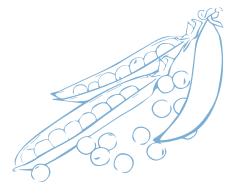
1 lb. Green beans - ends snipped

1 tbsp. Smart Balance

2 tsp. Salt

Ground White Pepper ½ tsp. 1 each

Shallot - peeled and sliced



DIRECTIONS

- In a saucepan, add 1 tsp. of salt to enough water to cover the beans. Bring it to a boil and add the beans.
- 2. Cook until just tender. Drain and chill the beans with cold water.
- 3. In a sauté pan, heat Smart Balance, shallots, and add beans with salt and pepper.
- 4. Heat through and serve.

Serve & Enjoy!







