**INGREDIENTS**

- 1 lb. Green beans - ends snipped
- 1 tbsp. Smart Balance
- 2 tsp. Salt
- ½ tsp. Ground White Pepper
- 1 each Shallot - peeled and sliced

**DIRECTIONS**

1. 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.

*Serves 6 | Vegan, Made Without Gluten*