

SAUTÉED GREEN BEANS AND CORN

from selfproclaimedfoodie.com

(serves 4)

Ingredients

- 1 lb fresh **green beans**
- 2-3 ears of **corn**
- 2 Tbsp unsalted **butter**
- 3 cloves **garlic**, minced
- ½ cup **fresh herbs**, minced (any combination of basil, rosemary, chives, marjoram, oregano, thyme)
- ½ cup grated **Parmesan cheese**, minced
- 2 **salt** and freshly **ground pepper**

Instructions

- 1.** Trim green beans by discarding ends and snapping beans in half. Cut corn away from cob.
- 2.** Boil a large pot of salted water. Add green beans and corn and allow to boil for 2 minutes. Drain and then cool in large bowl of ice water. Drain and set aside.
- 3.** In large skillet over medium high heat, melt butter. Add minced garlic and blanched green beans and corn. Stir once to combine, then allow to heat through and brown slightly. Stir again to evenly heat. When everything is hot and slightly browned, which shouldn't take more than 10 minutes, remove from heat and transfer to bowl.
- 4.** Toss in fresh herbs and parmesan. Add salt and pepper to taste.