

Buttery Lemon Parmesan Green Beans Servings: 4

Substitute traditional green bean casserole for this zesty green bean side dish with a buttery lemon parmesan sauce.

Prep Time 5 min

Cook Time 20 min

Ingredients

- 12 oz green beans
- 1 stick of butter
- 1/2 cup panko breadcrumbs
- 3 cloves garlic, grated or minced
- 1 lemon
- 1 cup freshly grated parmesan cheese
- Coarse salt



Instructions

Step 1

Melt 2 tablespoons of butter in a medium skillet over medium-high heat. Add the beans and sear for 3-5 minutes until they pop in color and are crisp tender. On a time crunch? Add a splash of water and cover with a lid for a faster cook time.

Step 2

Remove the beans from the pan, then melt 2 more tablespoons of butter in the skillet over medium heat.

Step 3

Add panko crumbs and toast until golden brown, about five minutes. Transfer the panko to a small bowl for later.

Step 4

Back in the skillet, melt the remaining 4 tablespoons of butter over medium-low heat. Add the minced garlic and whisk before zesting and juicing the lemon in. Finally add the grated parmesan cheese and whisk until melted. Remove from heat to prevent separation.

Step 5

Place the beans on a serving platter, then pour the lemon parmesan sauce over, followed by toasted panko. Garnish with thyme for extra flavor and serve immediately.