Garlic & Herb Green Beans

NIBBLEDISH CONTRIBUTOR

Ingredients

2 pounds string beans -- fresh, cleaned and ends removed

1-tablespoon kosher salt

½ -tablespoons olive oil

½ -tablespoon butter

4 cloves garlic -- thinly sliced

1 tablespoon fresh basil leaves -- chopped fine

1 tablespoon fresh parsley -- chopped fine

1 bay leaf

1-teaspoon cayenne pepper

1 cup mushrooms -- thinly sliced

1 tablespoon Worcestershire sauce

1-tablespoon balsamic vinegar

Salt -- to taste

Instructions

This side dish is delicious with any type of meat, fowl or seafood. If served with a wild rice pilaf or couscous, it can become a great vegetarian main course. Leftover beans can be served chilled with fresh salad greens, sliced tomato and a splash of balsamic vinegar as a great lunch salad the following day.

1. Bring a large pot of water to a boil with 1-tablespoon salt. Add green beans and cook until slightly tender, not soft. Remove beans from water and run under cold water until they are cooled.

2. Heat oil and butter in large sauté pan and add beans and cook for 3-4 minutes. Add garlic, herbs and spices. Sauté for 1 minute and add Worcestershire, balsamic stir. Finally add mushrooms and stir cover for 1 minute. Turn off fire and leave covered for 2 minutes. Serve hot.