

Green Beans with Mushrooms and Shallots



INGREDIENTS

- 1 pound fresh green beans
- 1 tablespoon water
- 2 tablespoons butter, coconut oil or olive oil
- 1/3 cup sliced shallots (about 2 medium)
- 3/4 pound fresh mushrooms, sliced
- Salt and ground black pepper to taste

DIRECTIONS

1. Trim ends off green beans and cut into 1 inch pieces.
2. Lightly steam green beans to soften, then set aside.
3. Heat butter or oil over medium heat in a large skillet.
4. Add the shallots and cook, stirring, until softened slightly, about 2 minutes.
5. Add the mushrooms and cook, stirring occasionally, until the water they release has evaporated and they begin to brown, about 10 minutes.
6. Add the green beans and stir to combine and rewarm.
7. Season with salt and pepper and serve.