

Garlic Green Beans



Ingredients

1/2 cup water
1/2 teaspoon chicken bouillon granules, optional
1 package (16 ounces) frozen whole green beans
1 to 2 garlic cloves, minced
1 tablespoon butter
1/4 teaspoon seasoned salt

Directions

In a saucepan, bring water and bouillon if desired to a boil. Add beans. Reduce heat; cover and simmer for 10-12 minutes or until beans are tender. In a large skillet, sauté garlic in butter for 1 minute. Drain beans; add to skillet. Sprinkle with seasoned salt and toss to coat. Yield: 4 servings.