



quick green beans

1 pound fresh green beans
½ cup water
1 tablespoon butter
salt and black pepper to taste

1. Trim off the ends of the green beans and rinse.
2. Place the green beans and water in a large skillet. Bring the water to a boil. Cover the skillet and cook for 4 minutes.
3. Uncover the pan and add the butter. Cook for 1 minute or until water is gone. Sprinkle with salt and black pepper.



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