



# Kev's Kitchen

## **LEMON BUTTER BEANS**

Time: 15 minutes

Serves: 2

### **Ingredients:**

1 tablespoon salted butter 8 ounces fresh green beans – trimmed ½ lemon kosher salt and pepper to season

#### **Preparation:**

Preheat a sauté or cast pan on medium low with the butter in it.

Once the butter is melted, add the beans and stir occasionally for ten minutes.

Squeeze the lemon over then beans and add drop it in the pan.

Sauté for another two minutes, season lightly with salt and pepper then serve immediately.

#### **Nutritional Information Per Serving:**

Calories: 86 Fat: 6g Carbs: 8g Fibre: 4g Protein: 2g