

Garlicky Green Beans

BY MONA TALBOTT BON APPÉTIT AUGUST 2014

Yield 8 servings

Ingredients

1/4 cup olive oil

4 garlic cloves, thinly sliced

1 1/2 pounds green beans, trimmed

1 teaspoon crushed red pepper flakes

Kosher salt, freshly ground pepper

1 lemon, halved

Preparation

Heat oil in a large skillet over medium-high heat. Add garlic and cook, stirring, until golden, about 2 minutes. Add beans and red pepper flakes; season with salt and pepper and toss to coat. Cook, tossing occasionally, until beans are crisp-tender and lightly browned, 8–10 minutes. Transfer beans to a platter and squeeze lemon over.