

Green Bean Mushroom Medley

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Ingredients

- 4 cups green beans, cut into 1" (fresh, frozen, or canned)
- 2 carrots cut into slices
- 2 Tbsp olive oil
- 1 onion, sliced
- 1 lb. mushrooms, sliced (fresh or canned)
- 1 tsp lemon pepper seasoning
- 1/2 Tbsp garlic salt
- 1/2 cup slivered almonds, toasted (optional)

Instructions

1. Bring 1 inch of water to boil in the bottom of a skillet
2. Place green beans and carrots into the boiling water. Cover and cook until tender, but still firm. Drain and set aside. (If using frozen or canned beans, consider adding them with the onions and mushrooms in the next step.)
3. Add oil to heated skillet. Saute onions and mushrooms until almost tender (if using canned or frozen green beans, add them here). Reduce heat, cover and simmer 3 minutes.
4. Stir together green beans, carrots, lemon pepper seasoning, and garlic salt. Cover and cook for 5 minutes over medium heat.
5. Add almonds. Toss and serve.