**The Woodlands at Phillips**

Garlicky Green Beans with Sautéed White Mushrooms

**Ingredients:**

1 eight ounce package frozen or fresh green beans

1 1/2 cup sliced fresh white mushrooms

1 tablespoon minced shallots

1 1/2 tablespoons garlic infused olive oil, see note

Salt and pepper to taste

**Directions:**

In a 2 quart pot heat 5 cups water to boiling then add green beans. Cook for three minutes then rinse in cold water and set aside.

In a 12 inch sauté pan cook shallots in oil on medium heat for two minutes.

Add mushrooms and cook for eight minutes on medium heat, stirring often, until most of the liquid is cooked off of the mushrooms.

Add green beans, salt and pepper, and cook for five minutes covered stirring once or twice.

Serves four.

Note:

If you don’t have garlic infused olive oil use regular, (not extra virgin) olive oil and add a clove of minced garlic in with the shallots.

If you do have garlic infused olive oil and it contains the whole cloves, you can add a few of the cloves towards the end when the green beans are added to the sauté pan.