

Green Beans with Sage and Shiitake Mushrooms

Season's Best Sides | November 2008



We love the full flavor of the shiitake mushrooms, but other mushrooms, such as cremini, white, portobello, or a mix of types, would work as well.

PREP: 15 MINUTES COOK: 15 MINUTES

- 2 LB. GREEN BEANS, TRIMMED
- 2 TBSP. OLIVE OIL
- 2 TBSP. BUTTER
- 3-4 CLOVES GARLIC, THINLY SLICED
- 12 OZ. SHIITAKE MUSHROOMS, STEMMED AND HALVED
- 3 TBSP. CHOPPED FRESH SAGE
- SALT
- FRESHLY GROUND BLACK PEPPER

Bring a large pot of salted water to boiling. Add the green beans. Return to boiling; reduce heat. Cook, covered, until just tender, 3 to 4 minutes. Drain green beans in a colander. Run cold water over the beans until chilled to stop the cooking and keep the beans bright green. Set aside.

In a very large skillet heat olive oil and butter over medium heat. Add garlic and cook, stirring often, until garlic is just golden brown. Add the mushrooms and continue to cook, stirring often, until mushrooms are soft and cooked through, 6 to 8 minutes. Add the reserved beans; toss. Continue heating for 5 to 8 minutes or until hot. Add sage and salt and pepper to taste. Makes 8 to 10 servings.

MAKE AHEAD: Cook and cool green beans as directed. Cover and chill for up to 24 hours.

Per serving: 112 cal., 6 g total fat (2 g sat. fat), 8 mg chol., 150 mg sodium, 14 g carbo., 4 g dietary fiber, 3 g protein.