

GARLICKY GREEN BEANS WITH CRISPY ONIONS

Lighten and freshen things up with this delicious spin on a classic holiday side dish. These stovetop green beans are made with fresh, crispy onion strings. Try it at your next Holiday gathering!

Ingredients

2 tablespoons **canola oil**, for frying
2 small, sweet **onions** sliced into thin rings & patted dry
¼ cup **all-purpose flour**
½ teaspoon **salt**
3 tablespoons **unsalted butter**
3 cloves **garlic**, minced
1-pound **green beans**, trimmed
½ cup low sodium **chicken broth**
Salt and pepper, to taste
1 cup **shredded cheese**, like parmesan or cheddar

Instructions

1. In a large pot over medium-high heat, heat the oil. In a large mixing bowl, toss sliced onion rings with flour and ½ tsp salt. Shake onion and discard excess flour. When oil is hot but not smoking, add a handful of onions and fry until golden brown. Transfer to a paper towel-lined plate. Repeat with additional batches of onions (adding more oil to the pan, as needed).
2. Meanwhile, in a large sauté pan over medium-high heat, melt butter. Add garlic and sauté for one minute until fragrant. Add green beans and chicken broth. Stir and cover with lid to steam; cook until al dente (5-7 min) and most of the liquid is gone. Sprinkle cheese all over and cover with lid until melted.
3. Top with crispy onions, season with salt and pepper to taste, and serve immediately.



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