Working On Wellness (WOW)

Recipe Card

Grilled Green Beans

INGREDIENTS

- 1 lb fresh green beans, trimmed
- 1/4 cup olive oil
- 1 tsp minced garlic
- 1 tsp kosher salt

DIRECTIONS & NOTES

- Combine green beans, olive oil, garlic, and salt in a bowl; toss to coat. Allow green beans to marinate for 30 minutes.
- Preheat grill for medium heat and lightly oil the grate. Arrange green beans on a grill pan.
- Place grill pan on preheated grill; cook and stir green beans until lightly charred, about 10 minutes.

Prep: 5 min

Marinade: 30 mins

Cook: 10 min

Ready In: 45 mins

Servings: 4

Nutrition Report Card

156 calories	
13.6	grams total fat
3.9	grams fiber
487	milligrams sodium
8.3	grams carbs

Recipe Source: http://allrecipes.com/recipe/grilled-green-beans/