

# GREEN BEANS WITH BROWN BUTTER BREADCRUMBS

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COOK TIME: 20mins

SERVES: 4

CALORIES: 154 kcal (PER SERVING)

## INGREDIENTS

500 g/1.1 pounds green beans  
50 g/2 oz breadcrumbs  
30 g/1 oz salted butter  
1/2 tsp each: garlic powder, salt,  
black pepper, dried oregano

## DIRECTIONS

Bring a large pot of generously salted water to a boil.

In the meantime, snap off the stem end of the green beans. OR line up all the beans on your cutting board and slice off all the stems at once with a sharp knife.

Add beans to the pot with boiling water and cook for 8-10 minutes. Smaller beans will take less time to cook.

While the beans are boiling, we make the breadcrumbs. Heat the butter in a large skillet over medium low heat. Stir the butter constantly to keep it moving. Once melted, the butter will begin to foam and sizzle. Keep stirring, about 2 minutes, until the butter starts to turn golden brown. It will smell intensely buttery and nutty. Add breadcrumbs, cook until crispy, 1 to 2 minutes. Season with salt, black pepper, dried oregano and garlic powder. Cook for 1 minute more. Remove from heat.

When ready, drain the beans in a colander. Run under cold water to stop the cooking process. Drain well. Add to the breadcrumbs, toss to combine, serve!

Thanks for making! ... And if you love these recipes please consider supporting me by becoming a Cooking Club Member or just buy me a coffee.