



## PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

### GREEN BEANS WITH CRISP CRUMB TOPPING

1 pound fresh green beans, rinsed and stems removed

3 tablespoons butter

2 cloves garlic

1 cup panko bread crumbs

Coarse salt

1. In large saucepan, bring about 6 cups lightly salted water to boil over high heat.
2. Add beans and cook 5 minutes; drain and rinse with cold water. Drain well and set aside. (Beans may be covered and chilled overnight, if desired.)
3. In large skillet, melt butter over medium heat. Add garlic; cook stirring constantly until tender and almost browned, about 1 minute.
4. Add beans and crumbs. Increase heat to medium high and stir until crumbs are lightly browned, about 1 to 2 minutes.
5. Season with coarse salt.

Makes 6 servings.

