Green Beans with Garlic

Ingredients:
2 pounds green beans, fresh
1 teaspoon vegetable oil
4 cloves garlic
1/3 cup chicken broth
1/4 teaspoon pepper

Equipment:
Saucepan with lid
Non stick skillet
Measuring cups
Measuring spoons
Spatula

Number of Servings: 8
Prep Time: 15 minutes
Total time: 15 minutes

Directions:
1. Wash green beans to remove dirt. Snap off ends and remove stringy parts. Break into bite size pieces. Set aside.
2. Steam, boil or microwave green beans until just tender, about 5 minutes. Drain and rinse with cold water to stop cooking.
3. Meanwhile, heat oil non-stick skillet over medium heat until hot, add garlic and sauté garlic in oil until brown.
4. Add broth, and beans and cook for 8 to 10 minutes, stirring occasionally until liquid evaporates.
5. Season with pepper.