
Buttery Italian Green Beans

Bonnie Welch and Deanna White

Kitchen Keepsakes - Castle Rock, CO - 1989

2 packages (9 ounce ea) frozen Italian green beans

1 1/2 cups fresh mushrooms, sliced

6 tablespoons butter

1/2 teaspoon salt

In a saucepan, cook the green beans in boiling salted water for 5 minutes. Drain well.

In a large skillet, melt the butter. Saute' the mushrooms. Add the beans to the mushrooms. Sprinkle with salt. Stir and let simmer for 5 minutes. Cover with a lid and remove from the heat until serving time.

Before serving, heat thoroughly again. (Better if made 1/2 to one hour ahead of serving to allow the mushroom and bean flavors to blend.)

Yield: 4 to 6 servings

Side Dishes

Per Serving (excluding unknown items): 636 Calories; 69g Fat (95.3% calories from fat); 3g Protein; 5g Carbohydrate; 1g Dietary Fiber; 186mg Cholesterol; 1773mg Sodium. Exchanges: 1 Vegetable; 14 Fat.