



## DESCRIPTION

Chef Chris Koch shows you how to add a tasty surprise to the great green, string bean! Watch how some toasted bread crumbs add some kick for your taste buds!

## INGREDIENTS

- 2 tbsp butter
- 1 garlic clove
- 1/2 cup plain bread crumbs
- 4 cups snipped green beans
- salt and pepper, to taste

## TOOLS

- large stockpot

## DIRECTIONS

1. Melt the butter in a pan and add the garlic and bread crumbs. Cook slowly over low heat, stirring occasionally, until the bread crumbs are well toasted, and the butter releases a nutty aroma.
2. Remove from heat, but cover the pan to keep the bread crumbs warm.
3. Boil the green beans in plenty of salt water until tender. Drain the beans well.
4. Empty the beans into a large bowl and toss with the buttered bread crumbs.
5. Season with salt and pepper, and serve warm.