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Green and Yellow Beans With Wild Mushrooms

Prep Time: 35 mins

Total Time: 35 mins

Ingredients

- 1 pounds beans, green, trimmed
- 1 pounds beans, yellow wax, trimmed
- 3 tablespoon oil, olive, extra virgin
- 2 clove(s) garlic, minced
- 8 ounce(s) mushrooms, assorted wild, such as chanterelle, oyster or porcini, trimmed and sliced
- 1/2 teaspoon salt, Kosher, divided
- pepper, black ground, to taste

Preparation

1. Bring a large pot of water to a boil. Add green beans and wax beans and cook until tender-crisp, about 4 minutes. (Cook for another minute or two if you like your green beans more tender.) Drain well.
2. Meanwhile, heat oil in a large heavy skillet over medium heat. Add garlic and cook, stirring, until fragrant, about 1 minute.
3. Stir in mushrooms and cook, stirring, until they release their juices and most of the liquid has evaporated, about 5 minutes. Season with 1/4 teaspoon salt and pepper.
4. Reserve 1 tablespoon of the mushrooms for garnish. Add the cooked beans to the mushrooms in the pan and cook, stirring to combine, until heated through, 1 to 3 minutes. Season with the remaining 1/4 teaspoon salt and pepper. Serve topped with the reserved mushrooms.

