

GREEN BEAN MUSHROOM MEDLEY

Directions

1. Place green beans and carrots in 1 inch deep of boiling water. Cover, and cook until tender but still firm. Drain.
2. Add oil to heated skillet. Saute onions and mushrooms until almost tender. Reduce heat, cover, and simmer 3 minutes.
3. Stir in green beans, carrots, lemon pepper, and garlic salt.
4. Cover, and cook for 5 minutes over medium heat.

Ingredients

- 1 1/2 pound green beans (fresh, cut into 1-inch in length)
- 2 carrots (cut into thick strips, about 1-inch in length)
- 3 tablespoons cooking oil (vegetable, olive or canola oil)
- 1 onion (large, sliced)
- 1 pound mushrooms (fresh, sliced)
- 1 teaspoon lemon pepper seasoning (or 1/2 teaspoon lemon zest, 1/4 teaspoon fine ground pepper, 1/4 tsp salt)
- 1/2 tablespoon garlic salt



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**DOUBLE UP
FOOD BUCKS**

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