

Garlic Butter Green Beans

- 1 pound fresh green beans
- ¼ cup vegetable stock
- 3 Tablespoons butter salted or unsalted
- 1 Tablespoon minced garlic about 5-6 cloves
- ¼ teaspoon fine grind sea salt or kosher salt
- ¼ teaspoon black pepper

Rinse and cut the ends off of the whole green beans. Mince the garlic.

Add the vegetable broth to the inner pot of the pressure cooker. For 6.5 quart size and smaller, use ¼ cup of broth. For 7 quart size and bigger use 6 Tablespoons.

Add the prepared green beans to the inner pot.

Put the butter and the minced garlic on top of the green beans and don't stir. *This varies from my video where I put the garlic on the bottom of the inner pot. Putting the garlic on top will prevent it from burning which is more likely to occur if you are using a stainless steel pot.

Put the pressure lid on and turn the valve to seal. Set the pressure cooker to high pressure and the time to 1 minute. It will take about 8 minutes for the pot to come to pressure and once the 1 minute cook time is up, turn the valve to vent to immediately release the pressure. *If you want your beans softer, allow the pot to naturally release for 1-2 minutes before venting the remaining pressure.

Toss the beans to coat with the garlic butter sauce and taste for seasonings. Add salt and pepper to taste. Transfer to a serving bowl with the sauce. Serve & Enjoy!