

# Green Beans with Mushrooms and Kale

**Preparation Time:** 10 minutes

**Serves:** 6

**Ingredients:**

4 cups green beans  
1 cup shiitake mushrooms, sliced  
1 cup purple kale, finely sliced  
1 teaspoon olive oil  
¼ cup vegetable stock

**Garnish:**

2 tablespoons slivered almonds

**Directions:**

Remove stem from green beans. Remove shiitake stems. Discard stems. Slice mushrooms. Slice kale into thin slivers.

6 minutes before serving, heat a sauté pan over medium-high heat and add oil. Sauté mushrooms with salt for 2 minutes. Add green beans and kale and stir, reduce heat to medium add dill weed and stock. Heat 2 to 3 minutes. Serve directly on plates or on a serving dish.

Garnish with sliced almonds.

Enjoy!

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