

Green Beans with Pearl Onions

- * 1 pound fresh Michigan green beans, cut
- * 1 tablespoon chicken broth, hot
- * 1 teaspoon shallots, minced
- * 1/2 teaspoon garlic, minced
- * 1 teaspoon chives, sliced
- * 1 cup pearl onions

Place the green beans in a sauté pan with the hot broth, over medium-high heat. Top with the shallots, garlic, onions and chives.

Reduce heat to medium, cover and pan-steam the beans for approximately 3 minutes or until tender. Serves 5.