

## Instant Pot Green Beans

*Set for one pound of beans, you can adjust as needed*

- 1-pound fresh green beans, ends trimmed
- 1 cup water
- 2 Tablespoons butter
- 1 clove minced garlic
- 3 pieces cooked bacon, diced (a delicious option)
- Salt, pepper or any other spice to taste



1. Pour water into Instant Pot. Add green beans, butter, garlic and seasoning.
2. Place lid on in lock position with valve set to sealing.
3. Cook to your desired firmness on Low Pressure: 0 for firm and crunchy or 2 for soft but still a little firm or 4 for soft but not mushy.
4. Once timer dings, use a long wooden spoon and move the sealing valve to release pressure. Yours may say Manual Release or Quick Release on the unit.
5. Carefully lift out the rack with the beans using pot holders. Or use tongs to pick out the beans.
6. Enjoy!