



Green Beans on the Grill

1 pound green beans
1 tablespoon olive oil
2-3 garlic cloves, minced
1 teaspoon crushed red pepper flakes
Salt and ground pepper to taste
1-2 tablespoons water
2-3 sheets aluminum foil

Put green beans on a sheet of aluminum foil large enough to fold and seal (heavy duty foil recommended). Drizzle olive oil over the beans, add minced garlic and crushed red pepper, salt and pepper to taste.

Toss green beans with tongs until well coated. Add water and fold aluminum foil together at the top and pinch the sides closed to form a pouch.

Add a sheet of foil on grill grates; then cook green bean pouch on medium heat for about 8 minutes. Give the pouch a shake, check for water content (may need to add a little more); then cook for approximately 8 more minutes.