

## MAKE IT!

# Mustard-Glazed Green Beans with Carrots and Potatoes

### SERVES 4-6

- |   |   |   |   |
|---|---|---|---|
| ½ | pound marble potatoes, cut in half                | 1 | pound green beans, stem ends trimmed                  |
| ½ | pound carrots, peeled and cut into 3-inch lengths | 4 | tablespoons <b>American Spoon®</b> Whole Seed Mustard |
| 2 | cloves garlic, crushed but not removed from husk  |   | Kosher salt to taste                                  |
| 6 | tablespoons unsalted butter                       |   | Chopped tarragon or parsley to garnish                |
| ¼ | cup chicken stock                                 |   |   |

Place the potatoes in a small saucepan and cover with 1" water. Bring to a simmer over medium heat and cook until just tender, about 10 minutes. Drain and reserve.

While the potatoes cook, add the carrots, garlic cloves, butter, and chicken stock to a large sauté pan. Add a good pinch of salt, then cover pan and bring to a simmer over medium-high heat and. Cook until carrots begin to soften, about 5 minutes. Remove the lid and add the green beans and mustard. Cook uncovered, stirring occasionally, until beans are tender and the chicken stock has reduced down to a buttery glaze, 5-10 minutes more. Add the drained potatoes and toss to combine. Taste for seasoning, then transfer to a serving plate and garnish with chopped herbs.



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