Air Fryer Green Beans

Ingredients:

* 1 bag of fresh green beans, cut them in half
* 2 Tbsp. butter or ghee
* Old Bay seasoning
* Nutritional yeast
* Cayenne pepper

Directions:

1. Place the beans in a pot and cover them with broth (your choice, beef, chicken, veggie)
   * Boil for 2 minutes (this prevents the beans from being chewy)
2. Strain beans and pat them dry with a towel (keep the liquid for soup stock)
3. In a large bowl, toss hot beans with butter or ghee.
4. Sprinkle with season salt or Old Bay, nutritional yeast, and a few shakes of cayenne pepper (feel free to use any spices you like!)
5. Air Fry in a single layer for 20 - 22 minutes or until crispy, stirring halfway through.

No Air Fryer? No Problem!

1. If you don't have an air fryer, bake at 450 on a large cookie sheet until crispy, check them, and toss them every 10 minutes.

Serve with the [Best Non-Dairy Ranch Ever](https://welllifewithmiriam.com/2020/07/17/best-non-dairy-ranch-ever/)!