

Garlic Butter Frozen Vegetables

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Time: 20 minutes

Yield: 6 servings



What to do with all those frozen vegetables clogging up your freezer? Turn them into an outstanding side dish—Garlic Butter Frozen Vegetables! Infused with savory chicken flavor and rich garlic butter, these vegetables are exciting in a way you never thought possible. Ready in just 20 minutes and topped with parmesan cheese, Garlic Butter Frozen Vegetables will make you never go back to boring steamed vegetables again!

Ingredients

- 1 cup low-sodium chicken broth
- 1 (16-ounce) package frozen mixed vegetables
- 2 cloves garlic, minced
- 2 tablespoons butter
- salt, to taste
- pepper, to taste
- 1 tablespoon flat-leaf parsley, fresh minced
- 2 tablespoons parmesan cheese, grated

Directions

Step 1 -Heat the chicken broth in a medium saucepan or a large skillet over medium heat until simmering.

Step 2 -Add the vegetables and cook, stirring often, until heated through, about 5-10 minutes.

Step 3 -Drain the vegetables and return them to the pan.

Step 4 -Add the garlic and butter and cook until the butter is completely melted and coats the vegetables, about 3-4 minutes.

Step 5 -Remove the pan from the heat.

Step 6 -Season with salt and pepper.

Step 7 -Stir the parsley into the vegetables.

Step 8 -Sprinkle the parmesan cheese on top.

Step 9 -Serve.
