

Greek Stewed Green Beans and Summer Squash With Tomatoes

From www.nytimes.com

3 Tbsp extra virgin olive oil
1 large onion, chopped
2 garlic cloves, minced
1 pound fresh green beans, trimmed
3/4 pound summer squash
1 ½ cups peeled, chopped tomatoes
Salt and freshly ground pepper to taste
1/4 cup chopped fresh mint, parsley or dill
1 to 2 Tbsp fresh lemon juice (optional)

- Heat 2 Tbsp of the olive oil in a wide, covered skillet or Dutch oven over medium heat, and add the onion. Cook, stirring, until tender and translucent, five to eight minutes.
- Add the garlic and cook, stirring, for another minute until fragrant.
- Stir in the green beans, squash and remaining oil.
- Stir together for a few minutes, then add the tomatoes and 1/2 cup water.
- Bring to a simmer, then add salt and freshly ground pepper.
- Cover and simmer 30 minutes until the beans are tender and the mixture is stew-like.
- Add the herbs, and simmer for another five to 10 minutes.
- Add lemon juice if desired.
- Taste, and adjust seasonings with salt and pepper.



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