

Green Beans with Salsa

From – *simplyrecipes.com*

1 pound green bean
1 Tbsp olive oil
prepared salsa

- Trim the ends of the beans and cut them into 2 inch pieces.
- In a large saute pan, bring to a boil enough water to cover the beans.
- Add the beans and boil with the pot uncovered for 5 minutes.
- Remove from stove, strain out the remaining water, place beans in a serving bowl.
- Put the pan back on the stove over high heat and add the olive oil.
- Let this heat up for 1 minute.
- Toss in the beans and about 1/2 cup of prepared salsa and saute 1 minute.
- Add salt or more salsa to taste.



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