

Green Beans with Tomatoes and Basil

From – *Asparagus to Zucchini: a Guide to Farm-Fresh Seasonal Produce*

1 ½ pounds green beans – cooked
1 garlic clove – diced
1 small onion – thinly sliced
1 Tbsp olive oil
2 tomatoes - peeled seeded and coarsely chopped
salt & pepper to taste
1 Tbsp fresh basil – chopped
1 Tbsp fresh parsley - chopped

- Cut beans into 1 inch lengths and set aside.
- Saute garlic and onion in oil in skillet until soft.
- Add tomatoes, salt and pepper and cook 2 minutes.
- Stir in basil and green beans.
- Cover, reduce heat to low and simmer 3 minutes.
- Remove from heat, stir in parsley and serve immediately.



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