

Wax Beans with Mint

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½ lb wax beans
several mint leaves
2 Tbsp extra virgin olive oil
salt

- Crush mint leaves (reserve some for garnish).
- Put the crushed mint leaves into a small jar and add a couple tablespoons of high quality olive oil to cover.
- Let sit for at least an hour. The longer the mint is in the olive oil, the better the infusion.
- Prepare the beans by cutting off and discarding the tips and ends.
- Snap beans into 2” pieces.
- Steam beans until tender, about 10 to 15 minutes. Check the doneness after about 8 minutes or so. If a fork easily goes through them, they're done.
- Remove beans from pan and place them into a serving bowl.
- Use a strainer to drizzle the mint-infused olive oil over the beans.
- Sprinkle salt over the beans to taste.
- Chop up a few more mint leaves to add as garnish.



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