

Flavorful Green Beans

Adapted from *eatfresh.org*

*Provided by the Auburn Interfaith
Food Closet*



RECIPE TYPE: Side Dish

SERVES: 4

PREP TIME: 10 minutes

TOTAL TIME: 30 minutes

INGREDIENTS:

- 1 pound green beans, rinsed and drained
- 1/4 cup water
- 1/4 cup chopped onions
- 2 cloves garlic, finely chopped
- 1 tablespoon cooking oil
- 1/4 teaspoon dried oregano
- 1/4 teaspoon dried basil
- 1/4 cup grated parmesan cheese (optional)
- Salt and pepper to taste

DIRECTIONS:

1. Snap off or cut off green beans tips, and discard. Place trimmed green beans in a pot with the water and dried herbs. Cook beans over medium heat for 10 minutes.
2. In a medium pan, heat the oil over medium heat. Sauté the chopped onions and garlic for 5 minutes, until fragrant and lightly browned. Season with salt and pepper.
3. Add the onion and garlic mixture to the green beans, and cook over medium heat for another 5 to 10 minutes, until green beans are tender. Stir occasionally.
4. Drain, sprinkle with the optional Parmesan cheese, and serve warm.



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