

## **GREEN BEANS WITH ONIONS, TOMATOES, AND DILL**

(From *The Joy of Cooking*)

This dish calls for long, slow cooking and yields a richly flavored, tender stew.

2 Tbsp. olive oil  
1 white onion or 10 scallions, finely diced  
1 large clove garlic, thinly sliced  
¼ tsp. dill seeds  
1 lb. slender green beans, trimmed  
2 large tomatoes, peeled and finely chopped  
¼ cup water, vegetable stock, or tomato juice  
1 Tbsp. chopped fresh dill  
1 Tbsp. chopped fresh parsley  
¼ tsp. salt

Warm olive oil in a large skillet or Dutch oven. Add onions, garlic, and dill seeds to the skillet. Cook gently over medium heat until the onions have softened, about 4 minutes.

Add green beans, tomatoes, water, fresh dill and fresh parsley to the mixture. Simmer, covered, until the beans are tender, about 20 minutes. Season with ¼ teaspoon salt, or to taste. Serve warm.

*Serves 4.*