



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Green Beans Provencal –

- 1 lb. fresh, tender green beans, stem removed**
- 2 tbl. olive oil**
- 1 large onion, coarsely chopped**
- 4 cloves garlic, finely chopped**
- 4 large tomatoes, peeled, seeded, and coarsely chopped**
- ½ cup dry white wine**
- ½ cup pitted Nicoise olives**
- 1 tbl. fresh lemon juice**
- 2 tsp. coarsely ground black pepper**

- 1. Bring a saucepan of water to a boil, and add the beans. Simmer until crisp-tender, about 3 minutes. Drain, rinse under cold water, and drain again. Set the beans aside.**
- 2. Heat the oil in a large skillet over medium heat, and add the onion and garlic. Cook for 5 minutes. Then add the tomatoes and wine, and cook for 20 minutes.**
- 3. Toss in the olives and the reserved beans; heat through, 3 minutes. Sprinkle with the lemon juice and pepper, and serve immediately.**

Credit: Silver Palate Basics