

Green Beans with Tomatoes, Onions, and Beans

From Leslie

Simple but so tasty! The crusty French bread is key to making this feel like a filling meal on weekdays. From Feast: by Sarah Copeland, January 2013.

INGREDIENTS

1 lb green beans, trimmed
¼ c olive oil
1 onion or shallot, thinly sliced
1 garlic, thinly sliced
1 lb tomatoes, chopped
1 c Gigantes or butter beans, rinsed and drained
6oz feta cheese
Pepper
1 lemon, wedged
1 baguette or another crusty bread for serving

DIRECTIONS

1. Blanch the green beans in boiling water, then ice bath.
I always skip this step... too much wasted water and I don't notice a difference.
2. Heat the olive oil in a large skillet over medium high heat. Add the onion and garlic and cook to soften, about 5 minutes.
3. Add the tomatoes and cook until they release their juices, 2 more minutes.
4. Stir in the beans and green beans and cook to warm through.
5. Break the feta over the top. Sprinkle some pepper on top. Serve HOT with lemon wedges and crusty bread.

Yield 2-4