

RECIPE



Sweet-and-Sour Green Beans

Contributed by **Grace Parisi**

TOTAL TIME: 15 MIN

SERVINGS: 4

These simple steamed green beans get a tangy kick from a quick cider vinegar sauce.

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FAST HEALTHY VEGETARIAN

INGREDIENTS

3/4 pound green beans
2 tablespoons extra-virgin olive oil
1 medium shallot, minced
2 tablespoons cider vinegar
1 teaspoon sugar
Salt and freshly ground pepper

DIRECTIONS

1. Place the green beans in a steamer basket set over a large saucepan of boiling water. Steam until bright green and crisp-tender, about 5 minutes.
2. In a medium skillet, heat the oil. Add the shallot and cook over high heat, stirring, until softened, about 2 minutes. Add the vinegar and sugar; stir to dissolve the sugar. Remove from the heat and add the beans. Season with salt and pepper, toss well and serve.

From **Great 60-Minute Meals**

Published **April 2010**