

GREEN BEANS & TOMATOES

300g rip fresh tomatoes
500g fine green beans
2 garlic cloves
2 tbsp fresh basil leaves
Extra virgin olive oil as needed
300g ripe fresh tomatoes

INSTRUCTIONS

1. Skin the tomatoes and the cut in half removing the seeds and juice.
2. Trim the stalk end from the green beans, peel and finely slice the garlic.
3. Heat 2 tbsp olive oil in a thick bottomed pan, and lightly brow the garlic. Add the tomatoes, season, cover and cook for 15-minutes on a medium heat.
4. Boil the beans in well salted water until just soft about 7-10 minutes. Drain then stir into the tomato sauce.
5. Season with salt & pepper, drizzle with olive oil and the roughly torn basil leaves and serve.

THE
COOKERY

by The Secret Jozi Chef