

# Fagiolini verdi con aglio e mentuccia

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Green Beans with garlic & mint

## Ingredients

1 tablespoon fine sea salt  
160g fine green beans  
1/4 cup extra virgin olive oil  
1 tbsp red wine vinegar  
2 tablespoons finely sliced mint leaves  
1 clove garlic, finely sliced  
Freshly ground salt & black pepper

## Instructions

### Step 1

Bring 2 litres of water to the boil in a large saucepan, then stir in the fine salt

### Step 2:

Add the beans, return to the boil, cook for 3-4 minutes until just tender. Drain beans and plunge into ice water

### Step 3

When the beans are cool, drain well and pat dry.

### Step 4:

Toss with mint, oil, vinegar, garlic, salt and pepper and serve at room temperature

THE  
COOKERY

by The Secret Jozi Chef

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