

Green Beans & Tomatoes

Ingredients

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

Method

Step 1

Skin the tomatoes and the cut in half removing the seeds and juice.

Step 2

Trim the stalk end from the green beans, peel and finely slice the garlic.

Step 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.

Step 4

Boil the beans in well salted water until just soft about 7-10 minutes. Drain then stir into the tomato sauce.

Step 5

Season with salt & pepper, drizzle with olive oil and the roughly torn basil leaves and serve.

THE
COOKERY

by The Secret Jozi Chef

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