



Brick	Marlboro	Oakhurst	Brooklyn	Cedarhurst
732.903.7700	732.536.2027	732.663.0222	718.998.8898	516.569.6400

SAUTEED GREEN BEANS & CHERRY TOMATOES	Basic Lifestyle
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Ingredients

- 2 TSP extra-virgin olive oil, divided
- 1 lb. Green beans, trimmed
- ½ cup water
- 2 cloves garlic, minced
- 1-1/2 cups halved cherry tomatoes
- 1 TBS balsamic vinegar
- pinch salt and freshly ground pepper, to taste

Instructions

1. Heat 1 TSP oil in a large skillet over medium-high heat. Add green beans and cook, stirring often, until seared in spots, 2 to 3 minutes. Add water, cover, reduce heat to medium and cook, stirring occasionally, about 3 minutes for tender-crisp or 6 minutes for tender.
2. Push the beans to the side; add the remaining 1 TSP oil and garlic and cook until fragrant, about 30 seconds. Add tomatoes, stir everything together and cook until the tomatoes begin to break down, 2 to 3 minutes. Remove from heat; stir in vinegar, salt and pepper.

Portion-Per-Serving Information (Yields 4 servings)

1 serving = 1 cup = 2 V

*<http://www.eatingwell.com>