

Italian Braised Romano Beans

From our Farm Kitchen



Ingredients:

1 lb. Romano beans, stems removed

1 pint grape tomatoes

1 tbsp. garlic, minced

1 Tbsp. balsamic vinegar

1 tsp. dried oregano

2 tbsp. olive oil

salt and pepper

Directions:

Heat oil in a shallow, wide bottomed pot over medium-high heat. Add garlic and cook until starting to get golden brown. Add tomatoes and simmer for 6-8 minutes. Crush tomatoes, then add balsamic vinegar and beans. Simmer until beans are tender, about 7-9 minutes. Remove from heat. Add oregano and salt and pepper to taste.