

Green Beans with Tomatoes and Mixed Herbs

INGREDIENTS

2 tablespoons olive oil

1 small onion, diced

2 small cloves garlic, minced

1 cup canned chopped tomatoes

1 lb. green beans, stem ends snapped off

Salt and ground black pepper

2 tablespoons fresh Italian herb leaves, minced



Heat oil in pan over medium heat. Add onion; cook until softened, about 5 minutes. Add garlic and continue cooking another minute. Add tomatoes; simmer until juices thicken slightly, about 5 minutes.

Add green beans, salt and a few grindings of pepper to pan. Stir well and cover. Stir occasionally, until beans are tender - about 20 minutes. Stir in parsley or basil (or any herb in your garden).

Serves 4-6