

Green Beans Go Gourmet

Recipe By *Faigy Grossman*



Cooking and Prep:  15
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Serves:  6

Contains: 

Preference: Parve

Occasion: Shabbat

Diet: Vegan, Gluten Free, Low Carb, Vegetarian, Pescetarian,

Sugar Free, Low Fat

Source: Family Table by

Mishpacha Magazine

I tried out this fantastic vegetable side dish when my sister came for Shabbos with her family, and what a hit it was! They all insisted that this one is definitely Family First quality. So here you have it; gourmet tasting and too, too easy — how can you resist?!

Ingredients (8)

Main ingredients

- 1 small red pepper, cut into thin strips
- 2 cubes **Dorot Gardens Frozen Basil**
- 1 pound (454 grams) frozen whole green beans
- 2 cubes **Gefen Frozen Garlic**

- oil, for sautéing
 - 1 medium onion, diced
 - 3 tablespoons toasted pine nuts
 - salt and pepper, to taste
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Start Cooking

Make the Green Beans

1. In a large nonstick frying pan, sauté onions in oil until golden. Add garlic and sauté two to three minutes longer; add pepper and continue to sauté. Place green beans in pan and stir to combine, cook until heated through and softened. Add basil and stir until well incorporated. Season with salt and pepper to taste. Garnish with toasted pine nuts.