

# Italian Green Beans

## INGREDIENTS

- 1-pound fresh Romano Italian Flat Green Beans or green beans, ends snipped off and discarded, extra-long beans, cut in half if you want
- Red Onion, 1 medium, Sliced in half rings or Shallots
- Fennel bulb, medium, sliced in half rings
- 2 Tbsps. Olive Oil
- 2 Tbsps. balsamic vinegar
- Salt & Pepper to taste



## DIRECTIONS

**1** Heat a pot of salted water to a rolling boil (1 Tbsp. salt for 2 quarts of water). Add the green beans and boil them for 4-5 minutes, until just tender enough to eat (you may have to cook longer depending on the particular green beans you have). Drain and set aside.

**2** Heat your skillet to medium-high heat, add in olive oil, fennel & red onion, salt and pepper sauté a minute, add garlic and green beans and sauté 1 or 2 minutes. Until beans are heated through and fennel is tender.

**3** Pour off into serving dish sprinkle with grated parmesan Reggiano cheese and serve.

**Yield:** Serves 4 - 6 as a side dish.