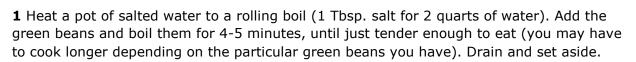
## **Italian Green Beans**

## INGREDIENTS

- 1-pound fresh Romano Italian Flat Green Beans or green beans, ends snipped off and discarded, extralong 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



**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.

