



Italian String Beans

"While visiting a dear Italian friend in San Francisco, he prepared the most incredible string beans I've ever tasted. One bite and I knew this recipe was too good to keep to myself—I begged him for the details and promised to share it with all of you. Simple, vibrant, and bursting with authentic Italian flavor, this is now a staple in our house. Enjoy!"

Start by heating two tablespoons olive oil in a pan over medium. Toss in one large onion, sliced thin—brown 'em for eight to ten minutes till they're golden. Add three minced garlic cloves, stir one minute so they don't burn. Then chuck in two diced red peppers, season with half a teaspoon each of salt and black pepper. Cook five more minutes till peppers soften. Done! Simple and quick.

Ingredients:

1. Two tablespoons olive oil.
2. One large onion sliced thin.
3. Three cloves garlic minced.
4. Two red peppers diced.
5. Half teaspoon salt.

6. Half teaspoon black pepper.

You can also add: one teaspoon dried oregano, a splash balsamic vinegar, handful fresh basil chopped, grated Parmesan to taste. Your choice!



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