

Italian French Green Bean Saute

Nice side dish

This recipe and picture comes from Costco Creative Cooking.

Quantity	Ingredients	Preparation Notes
4 Tbsp 2 Tbsp 1 LB	Olive Oil Crushed Garlic French Green Beans trimmed	 Heat olive oil in a saute pan over medium heat Add garlic and cook, stirring for one minute
6 Tbsp 5 1 teas	Chicken Broth Ripe Roma Tomatoes, seeded and cut into 1/2 - 3/4 inch cubes dried Italian dressing	 Add beans and cook, stirring for 2 minutes making sure that the beans are well coated. Add chicken broth and continue to cook and stir beans for two minutes Stir in tomatoes and Italian seasoning, cook for 2 - 3 minutes, beans should be crips (al dente).
6 1/4 Cup	Salt Freshly ground Black Pepper Basil Leaves Slivered Grated Parmigiano-Reggiano cheese	Season to taste with salt and pepper One minute before beans are done, add basil and cheese.