



Cooking With Kalota

Green Beans with Shallots

Cooking green beans in shallots and thyme is a classic French way to make them both savory and sweet. You do have the option of boiling them beforehand to bring forth more of the beans' natural sweetness—but I like the crunch of un-boiled beans better! Serves 4-6.

Ingredients:

- 1-2 lbs fresh green beans, ends trimmed
- 2 tbsp butter
- 1 tbsp EVOO (extra virgin olive oil)
- 2 shallots, minced
- 3 cloves garlic, minced
- 1 tsp fresh or dried thyme, stems removed
- 1 pint cherry tomatoes, sliced in half
- Salt and pepper to taste

Directions:

1. In a large sauté pan heat butter and EVOO together.
2. Add garlic, shallots, and thyme and let them sauté on LOW heat (you will hear the thyme “snap and crackle”).
3. Add the green beans and tomatoes and coat well with the oil and shallot mixture.
4. Salt and pepper to taste.
5. Cook until tomatoes are blistered, this only takes about 2-3 minutes. Serve hot.

