



Makes 10 cups
Preparation Time: 35 minutes

INGREDIENTS:

1½ pounds baby potatoes,
halved

16 ounces fresh green beans,
trimmed and cut into 1-inch
pieces (3¾ cups)

1 15-ounce can no-salt-added
cannellini beans, rinsed and
drained

3 tbsp pitted Kalamata olives,
slivered

1 shallot, sliced (¼ cup)

2 cloves garlic, minced

4 cups cherry or grape
tomatoes, halved

2 tbsp red wine vinegar

1 tbsp lemon juice

Sea salt and freshly ground
black pepper, to taste

¼ cup chopped fresh basil

Mediterranean Green Beans and Potato Toss

Flavorful cherry tomatoes, garlic, and shallots cook down to a quick and tasty sauce for this Mediterranean green beans and potato dish with cannellini beans. Serve these Greek-style green beans as a side or a light entree with a side of crusty whole-grain bread to catch every last bit of sauce. To save time and cut down on dirty dishes, use an immersion blender to blend the sauce right in the skillet rather than using a traditional blender.

By Shelli McConnell

- 1 In a 6-quart Dutch oven cook potatoes in enough boiling water to cover 10 minutes. Add green beans; cook about 5 minutes more or until potatoes are tender. Drain. Rinse with cold water to cool; drain again. Place in a large bowl. Add cannellini beans and olives; toss to combine.
- 2 For tomato sauce, in a large skillet cook shallots and garlic with 2 tablespoons water over medium about 2 minutes or until shallots are tender. Add tomatoes; cook 3 to 4 minutes more or until softened. Place tomato mixture in a blender with vinegar and lemon juice (or add the vinegar and lemon juice directly to the skillet and use an immersion blender). Blend until smooth. Return sauce to skillet; bring to boiling. Reduce heat to medium and simmer, uncovered, 10 minutes or until saucy. Season with salt and pepper. Stir in basil.
- 3 Toss potato mixture with tomato sauce. Garnish with additional basil.