

**TOTAL TIME**

27 minutes

**PREP TIME**

12 minutes

**COOK TIME**

15 minutes

**SERVES**

4-6

**COOKING LEVEL**

Easy

**RECIPE | PEPPERS**

# GREEN BEANS WITH RED PEPPERS

**INGREDIENTS**

2 Pure Flavor® Red Sweet Bell Peppers

½ lb fresh green beans (to yield 3 ½ cups)/canned/frozen equivalent

½ tbsp. olive oil

½ tsp salt

1 tbsp. balsamic vinegar

Ground black pepper, to taste

**DIRECTIONS**

1. Wash whole peppers and place over flame on grill or gas range (can be carefully broiled on middle rack in oven).
2. Turn peppers often to char or blacken most of the skin. This will also cook the peppers on the inside.
3. When soft & blackened, place in zip-lock bag or heavy brown paper bag and close. If using brown bag, wrap in heavy towel.
4. Allow peppers to cool to a warm, easy to handle temperature. Taking one out at a time, use the back of the knife to remove skin.
5. Split open the pepper, remove all inner veins and seeds. Cut the roasted pepper into short strips and set aside.
6. Wash and remove stem of green beans.
7. Bring water to a rolling boil and steam green beans for 3 to 4 minutes, or until tender and bright green. Remove and place in serving bowl.
8. Toss with red pepper strips and season with olive oil, balsamic vinegar, salt and pepper.
9. Serve Immediately.

*TIP: If using frozen or canned beans instead, skip steaming instructions and follow package directions.*

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