

RECIPE | PEPPERS

GREEN BEANS WITH RED PEPPERS



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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.
 2. Turn peppers often to char or blacken most of the skin.
 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, remove skin.
 5. Split open the pepper, remove all seeds. Cut the roasted pepper into short strips and set aside.
 6. Wash and remove stem of green beans. 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. Serve right away.
- Tip: If using frozen or canned beans instead, skip steaming instructions and follow package directions.



TOTAL TIME

27 minutes

PREP TIME

12 minutes

COOK TIME

15 minutes

SERVES

4-6

COOKING LEVEL

Easy