RECIPE | PEPPERS

GREEN BEANS WITH RED PEPPERS

GREENHOUSE GROWN

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GREEN BEANS WITH RED PEPPERS

TOTAL TIME
27 minutes
PREP TIME
12 minutes
COOK TIME
15 minutes
SERVES
4-6
COOKING LEVEL
Easy

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.