

Green beans in tomato sauce



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For 4 servings:

1 kg green beans, the ends trimmed and cut in half
2 large onions, finely chopped
5-6 large tomatoes, peeled and diced (or 1 can diced tomatoes)
1 bunch of parsley, finely chopped
2 tablespoons oil
salt and pepper, to taste

Stir fry the onions, in oil, for 2-3 minutes. Add the green beans and half a cup of water.

Cook for about 10 minutes then add the tomatoes. Cover and simmer until the green beans are done.

Add salt and pepper to taste and garnish with parsley.