

Spicy green beans with tomato and oregano

Preparation time: 20 min

Difficulty: Easy

Ingredients

- Extra-virgin olive oil: 3.5 oz.
- Garlic: 1 clove
- Green beans: 14 oz.
- Hot chili pepper: to taste
- Oregano: to taste
- Whole sea salt: to taste



Preparation

Sauté the peeled garlic clove with oil in a large pan.

Add **Pomì Finely Chopped Tomatoes**, then the dried and cleaned green beans.

Let everything gain flavor for a few minutes by stirring, then add half a cup of water and cook. A few minutes before removing the green beans from the fire, add the oregano and, once cooked, sprinkle with chili pepper. Mix well and serve.

For this recipe we used:

Finely Chopped
Tomatoes 3.5 oz.

