

Italian Green Beans (I originally got this recipe from my friends, J & L.)

- 5 Tablespoon olive oil
- 1 pound fresh green beans, trimmed
- ½ teaspoon salt
- ⅛ teaspoon black pepper
- 5 garlic cloves, thickly sliced
- ⅛ teaspoon red pepper flakes
- 1 15-ounce can stewed tomatoes, drained, chopped, juices reserved separately
- 3 Tablespoons chopped fresh basil

Heat 3 Tablespoons olive oil in large skillet on high about 2 minutes. Add beans and cook for 2 minutes. Stir in ¼ teaspoon of the salt and pepper. Mix well and cook 1 more minute.

Transfer beans to a dish and set aside. Pour remaining oil into same pan. Set on medium heat.

Add garlic and red pepper flakes. Cook until garlic begins to brown, about 2 minutes. Stir in tomatoes and basil and cook for 3 more minutes. Return beans to pan with salt and reserved tomato juices. Cook until most of the juices have been absorbed, about 3-5 minutes.