

MARINATED GREEN BEANS WITH CILANTRO AND GARLIC

from MyGreatRecipes.com

(serves 4–8)

Ingredients

- 2 Tbsp **minced garlic**
- $\frac{2}{3}$ cup chopped fresh **cilantro**
- 2 lbs tender young fresh **green beans**, trimmed and washed
salted water to boil
- 5 Tbsp **extra virgin olive oil**
- 1 Tbsp **lemon juice**
- 3 Tbsp **cider vinegar**
- $\frac{1}{4}$ tsp freshly ground **black pepper**

Instructions

- 1.** Place minced garlic and chopped cilantro in a large bowl and set aside.
- 2.** Bring water to a boil and plunge in green beans. Cook just until tender, about 5–10 minutes, do not overcook. Drain well and place beans back in hot pan, turn on stove burner and shake for 30 seconds to dry the beans out.
- 3.** Pour hot beans in the bowl with the garlic and cilantro mixture and stir briefly, then let sit untouched for ten full minutes. Add olive oil, toss and place in refrigerator overnight or for at least 4 hours.
- 4.** Before you are ready to serve, remove beans from refrigeration and let sit for 45 minutes at room temperature. Add lemon juice, vinegar and pepper. Toss, taste for seasoning and serve.

NOTE For the best flavor, this recipe requires at least 4 hours of marinating time so be sure to leave yourself enough time to prepare this easy dish before serving!