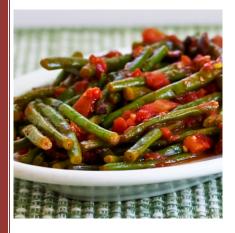
## **Tomato Basil Green Beans**



## Ingredients:

- 1 pound green beans, ends trimmed
- 1 tablespoon canola oil
- 1 small onion, diced
- 1-14 ounce can diced tomatoes, drained
- 1/2 teaspoon dried basil
- 1/2 teaspoon parsley

## **Directions:**

- 1. Cook green beans in a saucepan of boiling water for 5 minutes.
- 2. Drain and rinse under cold water. Set aside.
- 3. In a large frying pan, heat canola oil over medium heat.
- 4. Add onion. Cook 2-3 minutes until softened.
- $5. \ \ \text{Add tomatoes, parsley, and basil. Cook 3 minutes.}$
- 6. Stir in green beans and cook 5-6 minutes.

Makes 6 servings.

