



Local string beans and Easter potatoes

6 oz string beans
4 oz extra virgin olive oil
5 cloves garlic, smashed
5 medium Easter potatoes, quartered
Salt and pepper to taste
2 stalks fresh rosemary
Pinch of oregano
Juice of 2 lemons
Zest of 1 lemon

Bring a pot of lightly salted water to a boil, drop in beans for just 2 minutes. Remove beans from water and drop into a bowl of ice water.

In a medium saute pan, heat oil and garlic until garlic just begins to golden and add potatoes. Cook until soft enough that fork goes through. Add in string beans, coat with oil and drop in rosemary, oregano, and lemon juice. Reduce to a simmer. Once rosemary turns black, remove sprigs and serve hot.

(NOTE: Prep times can vary by equipment. Be sure to check that meat is fully cooked.)

