Blue Cheese Walnut Green Beans
From – eatingwell.com

1 pound green beans – trimmed
¼ cup water
2 teaspoons extra-virgin olive oil
1/4 teaspoon salt
1/4 teaspoon freshly ground pepper
1/3 cup crumbled blue cheese
1/3 cup toasted chopped walnuts

• Bring green beans and water to a boil in a large skillet.
• Reduce heat to a simmer, cover and cook until the beans are just tender, 3 minutes.
• Uncover and continue cooking, stirring occasionally, until the water has evaporated, 3 to 4 minutes more.
• Add oil, salt and pepper to the pan and cook, stirring, 1 minute more.
• Transfer the beans to a large bowl and toss with blue cheese until well coated.
• Sprinkle each serving with walnuts.

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