

Blue Cheese Walnut Green Beans

From – *eatingwell.com*

1 pound green beans – trimmed
¼ cup water
2 teaspoons extra-virgin olive oil
¼ teaspoon salt
¼ teaspoon freshly ground pepper
⅓ cup crumbled blue cheese
⅓ 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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