



BRAISED ROMANO BEANS

This simple recipe highlights the fresh flavors of Romano beans in a savory tomato sauce.

Ingredients

- Romano beans, 250-500g
- Tomato puree, 1 can (400ml)
- Garlic, 1-2 cloves
- Onion
- Dried oregano, 1 tablespoon (15ml)

Directions

1. Finely dice the onion and garlic. Prepare the Romano beans by trimming the ends and cutting them into 7-10cm pieces.
2. In a pan, sauté the onion over medium heat until it softens. Add the diced garlic and cook for another minute until it's fragrant.
3. Pour in the tomato puree, stirring to combine it with the onion and garlic. (Rinse the can with water, also adding it to the pan.) Add the prepared Romano beans and about half of the dried oregano.
4. Bring the mixture to a gentle simmer and cook, uncovered, until the beans are tender. This usually takes 15-20 minutes, depending on the thickness of the beans.
5. Stir in the remaining dried oregano just before serving.