Sautéed green beans in tomato sauce

Whole recipe

Ingredients

500 g	Green beans 6 glass
200 g	Tomato 1¾ pc
30 g	Butter 2 tbsp
60 g	Sunflower oil ¼ glass
150 g	Water ¾ glass
30 g	Tomato paste 1¾ tbsp
30 g	Garlic 10 clove
5 g	Salt ¾ tsp
5 g	Ground black pepper ¾ tbsp
5 g	Red pepper flakes 1 tbsp

Allergens

Allergen information is not complete yet. Worked out from the ingredients. It does not cover contact in your kitchen.

Method

1. Trim the beans and cut them in half.
2. Melt the butter with the sunflower oil in a large pan, add the beans and sauté for 5 minutes.
   5 min
3. Add the hot water and keep sautéing until it evaporates, then move the beans to a plate.
4. In the same pan, cook the garlic until soft, then add the grated tomato, paste, salt, black pepper and chili flakes and bring to a boil.
5. Pour the sauce over the beans and serve.

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