

## **Greek Stewed Green Beans with Squash and Tomatoes**

- 3 tablespoons extra-virgin olive oil
- 1 large onion, chopped
- 2 large garlic cloves, minced
- 1 pound fresh green beans, trimmed
- $\frac{3}{4}$  pound yellow squash (3 medium squash), sliced
- 1  $\frac{1}{2}$  cups peeled, chopped tomatoes, or 1 (14 ounce) can chopped tomatoes
- Salt and freshly ground black pepper to taste
- $\frac{1}{4}$  cup chopped fresh mint, parsley or dill
- 1 to 2 tablespoons fresh lemon juice (optional)
- Crumbled feta for garnish

Heat 2 tablespoons of the olive oil in a wide, covered skillet or Dutch oven over medium heat, and add the onion. Cook, stirring, until tender and translucent, five to eight minutes. Add the garlic and cook, stirring, for another minute until fragrant.

Stir in the green beans, squash and remaining oil. Stir together for a few minutes, then add the tomatoes and  $\frac{1}{2}$  cup water. Bring to a simmer, then add salt and freshly ground pepper.

Cover and simmer 30 minutes until the beans are tender and the mixture is stew-like. Add the herbs, and simmer for another 5 to 10 minutes. Add lemon juice if desired. Taste, and adjust seasonings with salt and pepper. Serve hot or at room temperature with crumbled feta sprinkled over for garnish.

*Advance preparation tip: This keeps well in the refrigerator, and you won't have to worry about the beans fading, since the bright green fades during the cooking. The flavor, on the other hand, just gets brighter. It'll be good for about four days.*