



Fettuccine with green beans, baby tomatoes, and beef crumble

NIBBLEDISH CONTRIBUTOR

Ingredients

-Fettuccine, cooked -1/4 lb Ground Beef -1 cup Green beans -1/2 cup Baby tomatoes
-1/2 cup White cooking wine -Dash Worcestershire's sauce -Dash salt -1 cup beef broth
-2-3 cloves garlic, minced -1 oz minced ginger -2 tsp oregano -2 tsp parsley -1 tsp
paprika -1 tsp powdered curry -2 tsp black pepper -Chopped scallions for garnishing
-Sesame seeds for garnishing

Instructions

1. Cook beef, garlic, and ginger in a sauce pan or frying pan till mostly browned 2. Add white wine and Worcestershire sauce, cook until no red meat remains 3. Add salt, oregano, parsley, paprika, and curry and cook for about 15 minutes 4. Beef may now be slightly dry in pan so add beef broth and green beans 5. Cook on high for another 10 minutes 6. Add chopped baby tomatoes and black pepper 7. Cook for until green beans are tender (but not too tender) and tomatoes are slightly wilted. 8. Serve over a bed of fettuccine 9. Sprinkle on sesame seeds and scallions for seasoning.