



Green bean and red pepper stew

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 cups of green beans
- 1 onion, finely chopped
- 1 chopped red pepper
- 4 slices of cheese
- 1 1/2 soup spoons of boiled water
- 1 soup spoon of minced basil
- 1 soup spoon of butter
- 1 mashed garlic clove
- salt and pepper at your taste

Instructions

1. Fry the red peppers, the onion and the garlic until the pepper is soft and the onion is clear.
2. Add the green beans cutted as julienne and mix looking that the beans are oiled well.
3. Spread the basil, salt and pepper at your taste.
4. Add the boiled water. Let evaporate all the liquid.
5. Add the cheese and taste the garnish.
6. Serve hot, with boiled potatoes or white rice. You can add cucumber or zucchini to the vegetables mix.