

Braised Green Beans & Summer Vegetables

When green beans, summer squash, and cherry tomatoes are plentiful in backyard gardens and farmers' markets, try this quick braise. The Parmesan cheese gives a salty, nutty flavor; however, you can use any flavorful cheese.

Ingredients

- 1 tbsp extra-virgin olive oil
- 1 small onion, halved and sliced
- 1 tbsp finely chopped fresh oregano or 1 tsp dried
- 1/2 cup white wine, or reduced-sodium chicken broth
- 1 pound green beans, trimmed
- 1 medium summer squash, or zucchini, halved and cut into 1-inch pieces
- 1 cup halved cherry tomatoes, or grape tomatoes
- 1/4 tsp salt
- 1/4 tsp freshly ground pepper
- 1/4 cup finely shredded Parmesan cheese



Ken Burris

Instructions

Heat oil in a large skillet over medium heat. Add onion and oregano and cook, stirring until softened and beginning to brown, about 2 minutes. Add wine (or broth) and bring to a boil. Add green beans, reduce heat to a simmer, cover and cook for 10 minutes, stirring once or twice. Add summer squash (or zucchini) and tomatoes and continue cooking until the vegetables are tender, 8 to 10 minutes more. Season with salt and pepper. Serve sprinkled with Parmesan.