Spicy green beans with tomato and oregano



Preparation time: 20 min
Difficulty: Easy

Ingredients

- Extra-virgin olive oil: 100 gr
- Garlic: 1 clove
- Green beans: 400 gr
- Hot chili pepper: to taste
- Oregano: to taste
- Whole sea salt: to taste

Preparation

Sauté the peeled garlic clove with oil in a large pan.
Add **Pomì Fine Tomato Pulp**, then the dried and cleaned green beans.

Let everything gain flavor for a few minutes by stirring, then add half a cup of water and cook. A few minutes before removing the green beans from the fire, add the oregano and, once cooked, sprinkle with chili pepper. Mix well and serve.

For this recipe we used:

Finely Chopped tomatoes 100 gr

