

GREEN BEANS WITH FLAIR

Makes 1½ cups | 2 servings | \$0.68 per serving

Ingredients

½ pound fresh or frozen, or 1 8-ounce can of green beans
1 Tablespoons canola oil
¼ cup onion, chopped
¼ cup celery, diced
2 Tablespoons water
¼ teaspoon sugar

Instructions

1. If using fresh green beans, wash and cut into 1-inch pieces. If using canned, drain liquid from green beans.
2. Heat oil in skillet or electric skillet over medium heat.
3. Add onion and celery. Cook slightly.
4. Add green beans, water, and sugar to skillet.
5. Cover and cook on low about 25 minutes or until beans are tender. Frozen and canned green beans may cook faster.

Note

For a family meal that serves 4, double the recipe. For a family meal that serves 6, triple the recipe.