



Thena's Green Beans

Serves 4

This is a perfect side dish all summer long.

Ingredients

1 pound green beans*

2 tsp olive oil**

1-2 cloves of garlic*

1 tsp dried thyme, or more if fresh*

**Available from such vendors as Broadfork Farm, Byrd Farm, Crumpton Farm, FJ Medina and Sons, and G. Flores Produce*

***Available from the Café @ St. Stephen's*

Directions

Snap the ends off the green beans, and then either leave the beans whole or snap them in half.

Rinse the beans, and place them in a sauce pan with an inch of water. Bring to a boil over medium-high heat. As soon as the water boils, reduce the heat to low. Simmer for five minutes.

Meanwhile, finely chop the garlic.

Drain the beans, and return them to the saucepan. Drizzle with the olive oil, add the chopped garlic and thyme, mix, and serve.