



STEWED ROMA BEANS WITH TOMATOES

- 3 tablespoons extra-virgin olive oil
- 1 large red onion, finely chopped
- Salt
- 2 large garlic cloves, minced
- 1 ½ pounds fresh Roma beans, trimmed and cut in 2- to 3-inch lengths
- 1 cup grated or chopped peeled tomatoes (about ¾ pound)
- ¼ cup chopped fresh dill
- Ground black pepper
- Feta cheese for topping
- Cooked pasta or grains, such as bulgur, quinoa, polenta or brown rice (optional)

Heat 2 tablespoons olive oil over medium heat in a wide, lidded skillet or Dutch oven and add onion and a pinch of salt. Cook gently without browning, stirring often, until tender and translucent, about 8 minutes. Add garlic and cook, stirring, for another minute, until fragrant. Stir in Roma beans, tomatoes and half the dill. Add ½ cup water, bring to a simmer, season with salt and pepper, cover and simmer 20 minutes, until beans are tender. Stir in remaining dill and olive oil and simmer another 2 to 3 minutes. Taste and adjust seasonings.

Serve hot, warm or room temperature, with feta sprinkled over the top. If serving as a main dish, serve over cooked grains such as bulgur, quinoa, polenta or brown rice, or toss with pasta.

If you can't find Roma beans, use regular green beans. Reduce the first 20 minutes of simmering to 15 minutes.

Adapted from a recipe by Martha Rose Shulman.