

Fresh Green Beans and Cherry tomatoes – serves 6

1 pound green beans

1 tsp salt

3 Tbsp butter

1 ½ tsp sugar

Pinch of freshly ground pepper

8 cherry tomatoes halved

1 ½ Tbsp chopped fresh parsley

Wash and cut beans into 1 – inch pieces; place in saucepan with 1 inch of boiling water and season with half the salt. Cook for 5 mins and then cover and cook over medium heat for max 10 mins until crisp – tender; drain if necessary. Add butter, sugar, pepper and remaining salt and parsley; toss until beans coated. Serve garnished with cherry tomatoes.

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