

Seasonal recipe

Italian-style Runner Beans



This recipe makes wonderful use of **seasonal runner beans**. Served hot or cold, it takes its inspiration from traditional Italian ratatouille.



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Serves 6

Ingredients

1lb / 450g young runner beans

5 tablespoons olive oil

6 tomatoes

1 teaspoon tomato puree

1 clove garlic, crushed

Handful of freshly torn basil leaves

Salt & pepper

2 teaspoons caster sugar

Method

1. Skin and deseed the tomatoes, then chop them roughly. Cut the runner beans into ½ inch pieces, on the diagonal.
2. Heat olive oil in a large pan, then add the chopped runner beans, stirring, to coat them all with oil.
3. Add the chopped tomatoes, puree, garlic, salt, pepper and sugar. Cook uncovered, over a low heat for 30 minutes, stirring occasionally.
4. Add the chopped basil at the last minute. Stir through and serve immediately. (Alternatively, leave to cool, stir in two teaspoons of white wine vinegar and serve as a salad.)

Ingredients are selected from

Priory Farm Shop, Sandy Lane, Nutfield, Surrey RH1 4EJ

To check availability, please ring 01737 822603