

Broiled Green Beans with Cherry Tomatoes

(Adapted from Melanie W.'s recipe in "More Favorite Recipes--Hyde Park 1st Ward")

1 ½ lbs. fresh green beans, trimmed and cut into 2-3 inch pieces
1-2 tablespoons olive oil
¼ cup butter
1 garlic clove, minced
½ teaspoon pepper
1 ½ tsp. chopped fresh basil, or about 1 tsp. dried basil
2 cups cherry tomato halves

Heat oven to broil. Place cut beans on a large, rimmed cookie sheet and drizzle with olive oil. Broil for 10 minutes. Remove from oven and tent with tin foil to keep warm.

Meanwhile, melt butter in a skillet over medium heat. Stir in garlic, salt, pepper, and basil. Add tomato halves and cook, stirring gently, just until soft. Add the broiled green beans to the tomato mixture and stir gently to combine.

Serve with orzo or other pasta.

Note: the original recipe calls for boiling the beans in a saucepan, covered, until tender for approximately 10 minutes.