

# SAUTÉED POTATOES AND GREEN BEANS WITH ROSEMARY AND LEMON

Combining potatoes with other vegetables adds perceived value, color, plate coverage and appetite appeal without much added effort. Here's a veggie side that's good enough to stand on its own: potatoes sautéed with tender green beans, rosemary, lemon, and pepper flakes. It's a lively combo that goes with everything from Mediterranean to All-American. For best results, prepare the components ahead of time and sauté to order in batches.

<b>Ingredients</b>	<b>Amounts</b>
New potatoes	4 pounds
Olive oil	1 cup
Chopped garlic	¼ cup
Finely chopped rosemary	6 tablespoons
Grated lemon zest	4 teaspoons
Red chili flakes	1 teaspoon
Green beans, trimmed and blanched	4 pounds
Lemon juice	3 tablespoons
Salt	As needed

## **Method**

Simmer potatoes until tender; drain and cool. Quarter potatoes lengthwise. In large sauté pan, heat oil; add garlic and sizzle for 30 seconds. Add rosemary, lemon zest and chili flakes; sizzle until fragrant. Add potatoes and beans; sauté until vegetables are hot and coated with seasonings. Sprinkle with lemon juice; season with salt.

Yield: 24 servings