

Green Beans with Potatoes

Just Say Yes to Fruits and Vegetables

This hearty and healthy dish will keep you warm all winter long!



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Serves 6 • Serving: 1½ cups

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Fresh green beans can be stored in the refrigerator for 3 to 5 days!

Ingredients:

- 4 potatoes, cut into chunks
- 1 sliced onion
- 1 cup chicken broth
- ¼ teaspoon garlic powder
- Dash of black pepper
- 1¾ cup cooked green beans
- 1 tablespoon vegetable oil
- 2 tablespoons lemon juice (or yellow mustard)

Directions:

1. In a medium pot, add potatoes, onion, chicken broth, garlic powder, and pepper.
2. Bring to a boil. Reduce heat, cover, and simmer for 15 minutes or until potatoes are tender.
3. Add green beans, stir gently.
4. Heat on low for 5 minutes, or until green beans are heated through.
5. Remove from heat. Drizzle vegetable oil and lemon juice (or mustard) on top, and serve with a slotted spoon.
6. Refrigerate leftovers.