



MOROCCAN-SPICED STRING BEANS & YELLOW SQUASH

Recipe by Natural Gourmet Institute

YIELD: 6-8 SERVINGS

Ingredients:

2 tablespoons extra virgin olive oil
½ onion*, finely chopped
½ teaspoon sea salt
3 cloves garlic*, minced
1 teaspoon cumin
1 teaspoon smoked paprika
Pinch black pepper

1 large yellow squash*, diced into ½-inch cubes
1 pound string beans*, cut into 1-inch pieces
2 tomatoes*, finely chopped

Juice of ½ lemon
2 tablespoons chopped cilantro*

Procedure:

1. Heat olive oil in large skillet. Add onion and sea salt; cook over medium-high heat until onion is soft and translucent, about 5-7 minutes. Stir in garlic, cumin, paprika, and black pepper.
2. Add string beans and sauté for 1 minute. Add eggplant, stirring minimally for the first 1-2 minutes so that the eggplant begins to become golden. Add tomatoes and cook over medium heat until the vegetables are tender, about 5 minutes.
3. Stir in lemon juice and garnish with cilantro; serve.

****Ingredients available seasonally at your neighborhood Greenmarket***

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