

# **Potatoes with Green Beans and Garlic**

*From your box: potatoes, garlic, green beans*

3/4 pound green beans, trimmed and broken in half  
1 pound red potatoes, scrubbed and cut in 2-inch wedges  
2 tablespoons extra virgin olive oil  
2 to 3 garlic cloves, minced  
Salt and freshly ground pepper to taste  
2 hardboiled eggs, diced (optional)

1. Steam the green beans above 1 inch of boiling water for four to five minutes until tender. Remove from the steamer, and rinse with cold water. Set aside. Add the potatoes, and steam for 10 to 15 minutes until tender.

2. Heat the oil over medium heat in a large, nonstick skillet. Add the garlic, and cook for a minute or so until the garlic is fragrant. Add the beans and cook, stirring, for three minutes until quite tender and coated with oil (but still bright green).

3. Gently stir in the potatoes, and add salt and pepper. Cook, stirring, until they begin to color lightly. Scatter the diced hard-boiled eggs over the top, cover and turn heat to low. Cook another three minutes. Serve hot or warm.

Adapted from <http://www.nytimes.com>