

## Green Beans with Olives Sun-Dried Tomatoes



- 1 ¼ teaspoon salt
- 2 pounds green beans (flat or string), ends trimmed
- 2 tablespoons olive oil
- 1 small onion, finely chopped
- ¼ cup drained oil-packed sun-dried tomatoes, thinly sliced
- ¼ cup black olives (such as kalamata or Gaeta), pitted and diced
- 1 tablespoon fresh *rosemary*
- 1 tablespoon fresh *parsley*
- 1 tablespoon fresh *basil*
- 3 tablespoons fresh lemon juice
- ¼ teaspoon ground black pepper

Add 1 teaspoon salt to a large saucepot of water and bring to boil. Add beans and cook until crisp-tender, about 7 minutes. Drain beans and plunge them into ice water. Drain again and pat dry.

In a large skillet, heat olive oil over moderate heat. Add onion and cook 2 minutes. Add tomatoes, olives, rosemary, parsley, basil and lemon juice; cook 2 minutes. Toss in beans and cook until heated through. Season to taste with salt and pepper.

Serves 6.