

## GREEN BEANS WITH GARLIC CHIPS AND OLIVE OIL

from **The Farm** cookbook by Ian Knauer

*(serves 4–6)*

### Ingredients

- 3 Tbsp **olive oil**
- 5 **garlic cloves**, thinly sliced lengthwise
- 1 Tbsp **unsalted butter**
- 1 **red onion**, sliced  
**salt** and **black pepper**
- 1 lb **green beans**, trimmed
- 2 Tbsp **apple cider vinegar**

### Instructions

- 1.** Heat the oil with the garlic in a heavy skillet over medium heat. Cook, stirring occasionally, until the garlic is golden, 5–6 minutes. Remove the garlic with a slotted spoon, transferring to a paper towel.
- 2.** Add the butter to the oil in the skillet and increase heat to medium-high. Add the onion, 1 ½ teaspoons salt, and ¾ teaspoon pepper and sauté, stirring, until the onion is golden, about 6 minutes.
- 3.** Add the beans and continue to sauté, stirring occasionally, until tender, about 5 minutes. Stir in the vinegar and season with salt and pepper to taste.
- 4.** Transfer the beans to a serving dish and sprinkle with the garlic chips.