

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Fasolakia

BY CHEF MARTY SLAVIN

Ingredients

Extra virgin olive oil
1 chopped large yellow onion
5 minced garlic cloves
1 tsp. cumin
2 tsp. dried oregano
1 (28 oz.) can peeled whole tomatoes, San Marzano tomatoes recommended
1 cup water
1 bay leaf
1 ½ lbs. French green beans cut into 1½" pieces (frozen green beans will work as well)
3 Yukon gold potatoes cut into cut into small pieces
Salt and pepper
Lemon juice
½ cup chopped Italian parsley leaves

Directions

Preheat oven to 300°F. In a large Dutch oven type pan, heat ¼ cup olive oil over medium heat. Add the onions and cook until tender, stirring occasionally; about 5 minutes. Then add garlic, cumin, and oregano and cook another 2 minutes until fragrant.

Add tomatoes, water, bay leaf, beans and potatoes. Season with salt and pepper. Raise heat and bring to fast simmer for about 15 minutes, stirring occasionally. Cover and transfer to oven. Cook until the sauce thickens and the beans and potatoes can easily be cut with side of your fork; about 35 minutes. Remove from oven, and stir in 2 tbsp. of lemon juice and the parsley. Stir in a generous drizzle of olive oil before serving.



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