



Kokkinista, a Greek word meaning reddened, is a popular way to serve various ingredients in Greece. Green beans become the star of this recipe. Cooked with fresh tomatoes and thyme, this one pot vegetarian dish is a great option. Just have a loaf of bread handy for dipping.

Fasolakia Kokkinista

Ingredients

- 4 cups green beans
- 1 sweet onion, chopped
- 1 cup diced tomatoes
- 4 tbsp olive oil
- 2 - 4 potatoes, quartered
- 1 tbsp kosher salt
- 1 sprig fresh thyme
- 1 tbsp tomato paste
- 4 - 6 cups water

Instructions

Clean the green beans by removing any threads. Cut them in half, if they are long. Place in bowl covered with water. In the meantime, heat oil in a pot. Add the onions, salt, tomatoes and paste and cook for three minutes. Add the beans and sufficient water so that the beans are completely covered in the pot. Stir well so that the paste melts into the liquid. Simmer on medium heat for 1 hour. Add the potatoes and continue cooking until all the liquid is reduced (the number of potatoes will depend on the size - for small potatoes, use 6).

Makes 2 to 4 servings