

# SAUTEED GREEN BEANS AND GRAPE TOMATOES

Yield: 4 Servings



**TOTAL TIME:** 10 minutes

## INGREDIENTS

- ¼ lb. trimmed green beans
- 1 Tbsp. butter
- 1 tsp. chopped peeled shallots
- 1 tsp. chopped thyme
- 1 pkg. (10 oz.) grape tomatoes, halved

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## PREPARATION

1. Bring pot of salted water to boil, blanch green beans, 1–2 min., drain; set aside.
2. Melt butter in skillet on medium-high heat; add shallots, thyme, green beans and tomatoes. Cook, stirring, 1 to 1½ min.; serve hot.

## NUTRITION

**Per serving:** Calories: 135; Fat: 2 g; Cholesterol: 5 mg; Carbohydrates: 5 g; Protein: 1 g; Sodium: 25 mg.

Recipe courtesy of Wegmans