

## Potato and Bean side dish

⌘ Quick, easy, and goes with everything ⌘

### Ingredients:

- 1kg of potatoes chopped into 1cm pieces
- a big handful of green beans, cut in half
- 1 bunch of rosemary
- 20 grams butter
- Salt and Pepper

### Method:

- Heat a large frying pan (or wok) over medium heat with enough olive oil to coat the pan
- Add potato and toss to coat in oil
- Cook covered with a lid for 10 minutes, or until tender, stirring at 5 minutes
- After 10 minutes, add in the green beans, butter, and rosemary and cook for 2 minutes.
- Season with salt and pepper

**Previous recipes:** Shakshuka, Puttanesca, Asian Styled Omelette, Hot Wings, Almond Cake, Thai Spiced Chicken Meat Balls, Pork Marinade, Mushroom Steak Sauce, Hamburgers, Brownies, Tomato Meatball Casserole, Vanilla Slice, Blondies, Chinese Beef Ribs, Tuna Mornay, Fudge Top Pudding, Chicken and Mushroom Pasta, Quiche, Spring Rolls, Satay Chicken, Pancakes, Mousse Cake, Pulled Chicken wraps. If you've missed any, let me know and I can get you a new copy.

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