

Green Beans w. Caramelized Red Onion & Mushrooms

Ingredients:

2 tbsp Olive oil
½ lb Cremini or Button Mushrooms
2 tbsp Butter, unsalted
1 med Red Onion, finely chopped
1 tbsp Balsamic Vinegar
1 Garlic clove, finely minced
¼ cup Parsley, finely chopped
Salt & freshly ground black pepper, to taste
2 lbs tender Green Beans, ends removed

Directions:

In a medium skillet, heat 1 tbsp of the oil over medium heat.
Sauté the mushrooms for 3-4 minutes or until they change color and soften.
Remove to a bowl.
Add the remaining 1 tbsp of oil and 1 tbsp of the butter.
Sauté the onion for 7-10 minutes or until it is soft and begins to caramelize.
Add the vinegar and cook, stirring constantly, for 1 minute.
Add the garlic and sauté for 1 minute.
Add the mushrooms, parsley, and salt and pepper to taste.
Remove from the heat.
Bring a large sauce pan of water to a boil.
Salt the water.
Immerse the beans in the boiling water and cook for 5 to 7 minutes or until tender but al dente.
Toss the beans with the remaining 1 tablespoon of butter.
Place beans in a serving dish and sprinkle onion-mushroom mixture evenly over the top.
Serve immediately.