

SWEET ONION AND SEASONED GREEN BEANS

3 Walla Walla Sweet Onions, 1/4" slab - cut
1 lb. fresh green beans, stemmed
3T Extra Virgin Olive Oil
4T butter
1/2 cup fresh oregano, chopped

1/2 cup fresh basil, chopped
1/2 cup asiago cheese, grated
2 cloves garlic, minced
Salt/Pepper to taste



1. Grill sweet onions and keep warm.
2. Blanch green beans; cool.
3. In sauté pan add oil, garlic and beans; cook approximately 5-7 minutes. Add butter, herbs, salt, pepper and cheese. Combine and toss with grilled onions.

*Courtesy of: Chef Dave Munson and
Keystone Fruit Marketing*