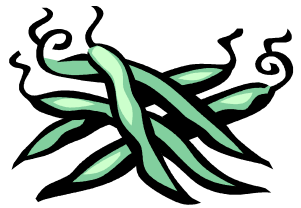


## Fennel with Green Beans and Feta

### Ingredients

- 455 g fresh green beans, trimmed
- 1 fennel bulb, cut into thin slices
- 10 ml extra-virgin olive oil
- 5g chopped fresh basil leaves
- 45 g crumbled feta cheese



### Method

- Fill a saucepan half full with water and bring to a boil
- Add the green beans and fennel slices; cook until just beginning to become tender, about 4 minutes
- Pour into a colander to drain and run under cold water to stop the cooking process
- Return the empty pan to the stove and set heat to medium
- Pour in the olive oil and let it heat for a minute
- Return the green beans and fennel to the pan
- Season with basil cook and stir until coated and warm
- Transfer to a serving dish and toss with feta cheese.