

DINNERLY



Tomato-Braised Green Beans & Couscous

with Feta & Mint

 1h  2 Servings

You can give us saucy braised green beans any day of the week. This simple, savory tomato sauce goes perfectly with fluffy couscous underneath and crispy fried eggs on top. Add some creamy feta and fresh mint leaves for a vegetarian meal you won't forget. We've got you covered!

WHAT WE SEND

- 1 yellow onion
- ½ lb green beans
- 14½ oz can whole peeled tomatoes
- 2 (3 oz) Israeli couscous ¹
- ¼ oz fresh mint
- 2 oz feta ⁷

WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper
- 2 large eggs ³

TOOLS

- medium nonstick skillet
- medium saucepan

ALLERGENS

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 890kcal, Fat 48g, Carbs 92g, Protein 27g



1. Cook onions & garlic

Thinly slice **onion**. Finely chop **2 teaspoons garlic**.

In a medium nonstick skillet, heat **3 tablespoons oil** over medium. Add **onions** and a **pinch of salt**. Cook, stirring occasionally, until onions are translucent and softened, 5–7 minutes. Add **chopped garlic**; cook, stirring often, until fragrant, about 1 minute.



2. Braise green beans

To same skillet, add **green beans**, **tomatoes**, **1 teaspoon salt**, and a **couple grinds of pepper**. Bring to a boil over high heat. Cover and simmer over medium-low heat, stirring occasionally and crushing tomatoes with a spoon, until green beans are very tender, 35–40 minutes.



3. Cook couscous

Meanwhile, heat **1 tablespoon oil** in a medium saucepan over medium-high. Add **couscous**; cook, stirring, until golden brown, about 3 minutes. Add **1½ cups water** and **1 teaspoon salt**; cover and bring to a boil. Reduce heat to low; cook until liquid is absorbed and couscous is al dente, 10–12 minutes. Keep covered off heat until ready to serve.



4. Fry eggs

Divide **couscous** and **green beans** between plates; wash skillet.

Heat **2 tablespoons oil** in same skillet over high until shimmering. Crack in **2 large eggs**; season with **salt** and **pepper**. Cook until edges begin to brown, about 1 minute. Cover and cook until whites are set but yolks are still runny, 30–60 seconds. Place eggs on top of green beans.



5. Finish & serve

Pick **mint leaves** from stems; discard stems. Tear mint leaves and crumble **feta** over **green beans**. Drizzle with **oil**, if desired.

Serve **tomato-braised green beans** warm or at room temperature. Enjoy!



6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.